



Peter
Street
Kitchen

Private Dining & Exclusive Hire



Peter
Street
Kitchen

Welcome to
Peter Street Kitchen

Group Dining

Canapé Experiences

Cocktails

Our Spaces

Floor Plans

Welcome to Peter Street Kitchen

We are proud to present the very finest in private dining and bespoke experiences in the heart of Manchester.

Set in a stunning and contemporary dining room Peter Street Kitchen offers a host of decadent culinary experiences against the backdrop of the historic Free Trade Hall.

Choose from an exquisite selection of Japanese and French-Mediterranean small plates and cocktails, whether you are looking for an elegant space to host a corporate party or somewhere to enjoy a semi-private celebratory dinner with a group of friends.

To discuss your requirements, please contact our dedicated Private Dining Manager via the link below for a personal consultation.

FREE TRADE HALL

Peter
Street
Kitchen



Welcome to
Peter Street Kitchen

Group Dining

Experience 1

Experience 2

Vegetarian
Experience

Festive Bespoke
Experience

Canapé Experiences

Cocktails

Our Spaces

Floor Plans

Group Dining

Set under the iconic sandstone colonnade of the Free Trade Hall, the cosy alcoves of Peter Street Kitchen’s Rikyū Lounge meander along the floor-to-ceiling windows, connecting guests with the outside world. Inspired by the great Sen no Rikyū, the space pays homage to this historical figure and the Japanese ‘Way of Tea’.

The Rikyū Lounge can be booked for semi-private dining, accommodating up to 32 guests for dinner or up to 40 guests if on exclusive hire.

The Rikyū Lounge Bespoke Dining Experience is based on a sharing concept, where each dish is shared between two guests.





Welcome to
Peter Street Kitchen

Group Dining

Experience 1

Experience 2

Vegetarian
Experience

Festive Bespoke
Experience

Canapé Experiences

Cocktails

Our Spaces

Floor Plans

Group Dining

Experience Menu One

£65

Seated: 10 - 40 guests

Signatures dishes to share

Lotus Crisps

Addictive by nature, served
with truffle lime mayonnaise (409 kcal)

Seasonal Vegetable Gyoza Taco

Topped with a spicy lime avocado salsa (78 kcal)

Kohlrabi Salad

Thinly sliced with crispy leeks and white goma
dressing (94 kcal)

Crispy Matchstick Chicken

Lightly spiced with warm cayenne pepper
butter (369 kcal)

Rigatoni Alla Vodka

A creamy and indulgent San Marzano sauce
with vodka, 'Nduja, mascarpone, Parmesan
and burrata (683 kcal)

Lemon Sole

Pan-fried fillets of lemon sole with
Moët & Chandon crème, shallots, caviar
and jalapeño oil (821 kcal)

Baby Chicken

Roasted with lemon and miso butter (595 kcal)

Seasonal Vegetables Fried Rice (444 kcal)

Desserts

Chīzukeki

White chocolate cheesecake
with mango sorbet (739 kcal)

Kurīmu

Passion fruit crème brûlée with
coconut sorbet and umeshu jelly (499 kcal)





Welcome to
Peter Street Kitchen

Group Dining

Experience 1

Experience 2

Vegetarian
Experience

Festive Bespoke
Experience

Canapé Experiences

Cocktails

Our Spaces

Floor Plans

Group Dining

Experience Menu Two

£80

Seated: 10 - 40 guests

Signature dishes to share

Edamame

Tossed in lemon butter and shichimi
sea salt (377 kcal)

Seared Beef Gyoza Taco

Served with truffle chilli dressing (495 kcal)

Seabass Carpaccio

Thinly sliced with shaved truffle, lime and diced
Pink Lady apple (412 kcal)

Greek Salad

Aged feta, heirloom tomatoes, cucumber,
Nocellara olives and red onion (245 kcal)

Mediterranean Fritto

Lightly battered calamari, prawns, courgette
and aubergine, served with cayenne mayonnaise
(686 kcal)

Jamón Ibérico Croquettes

Fine Iberian ham and Manchego croquettes,
served with jalapeño mayonnaise (818 kcal)

Black Truffle Tagliatelle

Fresh pasta ribbons with a rich parmesan crème
and microplaned black truffle (844 kcal)

Aged Ribeye

Fired ribeye steak with Gorgonzola Dolce
crème (607 kcal)

Desserts

Karupiko

Yogurt and white chocolate mousse
with goma sponge and Calpico sorbet v (661 kcal)

Kurīmu

Passion fruit crème brûlée with
coconut sorbet and umeshu jelly (499 kcal)





Welcome to
Peter Street Kitchen

Group Dining

Experience 1

Experience 2

Vegetarian
Experience

Festive Bespoke
Experience

Canapé Experiences

Cocktails

Our Spaces

Floor Plans

Group Dining

Vegetarian Menu

£60

Seated: 10 - 40 guests

Signature dishes to share

Edamame

Tossed in lemon butter and shichimi
sea salt (377 kcal)

Seasonal Vegetable Gyoza Taco

Topped with a spicy lime avocado salsa (78 kcal)

Courgette Tataki

Grilled courgette in black truffle ponzu (163 kcal)

Kohlrabi Salad

Thinly sliced with crispy leeks and white
goma dressing (94 kcal)

Glazed Aubergine

Roasted crispy aubergines with goma
glaze (222 kcal)

Black Pepper ‘Chicken’

Crispy vegetarian chicken with a black
pepper crust (791 kcal)

Seasonal Vegetables Fried Rice (444 kcal)

Desserts

Chīzukeki

White chocolate cheesecake
with mango sorbet (739 kcal)





Welcome to
Peter Street Kitchen

Group Dining

Experience 1

Experience 2

Vegetarian
Experience

Festive Bespoke
Experience

Canapé Experiences

Cocktails

Our Spaces

Floor Plans

Festive Bespoke Dining

Available 14th November - 30th December
£85

Seated: 10 - 40 guests

Signature dishes to share

Served with a glass of Moët & Chandon Brut
Impérial NV or a Spiced Spritz

Lotus Crisps

Addictive by nature, served with truffle lime
mayonnaise (409 kcal)

Seared Beef Gyoza Taco

Served with truffle chilli dressing (492 kcal)

Kohlrabi Salad

Thinly sliced with crispy leeks and white goma
dressing (94 kcal)

Crispy King Prawns

Wrapped in crunchy filo, served with wasabi
mayonnaise (573 kcal)

Rigatoni Alla Vodka

A creamy and indulgent San Marzano sauce
with vodka, 'Nduja, mascarpone, Parmesan and
burrata (683 kcal)

Lemon Sole

Pan-fried fillets of lemon sole
with Moët & Chandon crème, shallots,
caviar and jalapeño oil (821 kcal)

Aged Ribeye

Fired ribeye steak with Gorgonzola
Dolce crème (607 kcal)

Seasonal Vegetables Fried Rice

(444 kcal)

Desserts

Kurīmu

Passion fruit crème brûlée with coconut
sorbet and umeshu jelly (499 kcal)

Christmas pudding

Brandy sauce (405 kcal)





Welcome to
Peter Street Kitchen

Group Dining

Canapé Experiences

Menu

Cocktails

Our Spaces

Floor Plans

Canapé Experiences

Peter Street Kitchen’s canapé experience adds a touch of elegance and class to private events and exclusive hires.

We recommend choosing 10 options in total from the menu, in addition to our dessert selection. Alternatively, our chefs can curate a bespoke selection for your event.





Welcome to
Peter Street Kitchen

Group Dining

Canapé Experiences

Menu

Cocktails

Our Spaces

Floor Plans

Canapé Menu

**Choose your own selection from the below
or request a curated experience by our chefs.**
£6 per canapé

Hot

Black Cod
Rich and velvety, served with green chilli shiso
salsa (46 kcal)

Lemon Sole
Pan-fried fillets of lemon sole with Moët & Chandon
crème, shallots, caviar and jalapeño oil (137 kcal)

Baby Chicken
Roasted with lemon and miso butter (168 kcal)

Jamón Ibérico Croquettes
Fine Iberian ham and Manchego croquettes,
served with jalapeño mayonnaise (204 kcal)

Black Pepper ‘Chicken’
Crispy vegetarian chicken with a black pepper
crust (198 kcal)

Glazed Aubergine
Roasted crispy aubergines with goma glaze (55 kcal)

Cold

Grilled Lobster Gyoza Taco
Topped with chilli and cilantro (76 kcal)

Seared Beef Gyoza Taco
Served with truffle chilli dressing (165 kcal)

Seasonal Garden Vegetable Gyoza Taco
Topped with a spicy lime avocado
salsa (26 kcal)

Seabass Carpaccio
Thinly sliced with shaved truffle, lime
and diced Pink Lady apple (103 kcal)

Beef Tataki
Seared briefly and served in black
truffle ponzu (73 kcal)

Desserts

Assorted mochi
Coconut, honey roasted pistachio, passion
fruit and mango (80 kcal)

Kurīmu
Passion fruit crème brûlée with umeshu
jelly (125 kcal)





Welcome to
Peter Street Kitchen

Group Dining

Canapé Experiences

Cocktails

Our Spaces

Floor Plans

Cocktails

Limited-edition menu of Champagne cocktails

The Sophisticated £17
Moët & Chandon Brut, Champagne & vanilla
croissant cordial, citrus Champagne foam

Tribute £20
Moët & Chandon Rosé, Belvedere infused
with cranberry, orange liqueur, Mah Kwan
strawberry bitters, mixed berry cordial,
fruit bubble

Gift £15
Moët & Chandon Brut, Calvados VSOP,
green apple liqueur, elderflower, apple,
cinnamon and citrus cordial, Cocchi Americano,
cinnamon mist

Tiramisu Martini 16
Belvedere Dirty Brew, Crème de Cacao Dark,
Amaretto, Bailey’s, espresso and homemade
savoirdi syrup

Ichigo 14
Belvedere Vodka, Crème de Fraise de Bois,
fresh strawberries, miso, homemade yuzu
and honey cordial topped with Fever-Tree
ginger beer

Tonka Passion Fruit 13
Absolut vodka, passion fruit puree, Passoã,
tonka syrup, lime and yoghurt, topped with
a foam of Whispering Angel rosé &
wild strawberry

Yuzu & Mandarin Margarita 13
Tapatio Blanco tequila shaken with a blend
of yuzu sake and yuzu and mandarin Cordial

Lychee & Apricot Rosé 15
Homemade Lychee Sake, Hendrick’s gin,
Crème de Apricot, Kwai Feh and Mount Fuji
bitters and a Moët & Chandon Rosé top

Nizawa Old Fashioned 18
A blend of Yamazaki Distiller’s Reserve and
Woodford Reserve, rice syrup, oak bitter,
Nizawa sake reduction, house signature bitter
blend, and a golden chocolate garnish

Non-Alcoholic

Marine Margarita £11
A delicate combination of Seedlip Garden
and Everleaf Marine, shaken with yuzu juice,
mandarin syrup and agave (136 kcal)

Peony Royale £10
Strawberry & jasmine syrup, fresh cranberry
and white peony sparkling green tea (92 kcal)



Peter
Street
Kitchen

Welcome to
Peter Street Kitchen

Group Dining

Canapé Experiences

Cocktails

Our Spaces

Exclusive Hire

Floor Plans

Our Spaces

Under the arches in the Rikyū Lounge or around the Hibachi table, enjoy a semi-private dining experience with the best of Peter Street Kitchen's cuisine. The entire restaurant is also available for private hire, creating a stunning setting for parties, launch events and more.



Welcome to
Peter Street Kitchen

Group Dining

Canapé Experiences

Cocktails

Our Spaces

Exclusive Hire

Floor Plans

Exclusive Hire

Seated: up to 125 guests

Canapé Reception: up to 250 guests

Hire the entire venue for the ultimate private event.

Located in one of Manchester's most iconic buildings, Peter Street Kitchen features floor-to-ceiling windows, contemporary décor and a dramatic ambiance – perfect for a memorable event.

Whether you're planning an intimate dinner, drinks reception, corporate luncheon, wedding, or birthday celebration, our team will handle every detail. With extensive experience, we guarantee exceptional service, meticulous attention to detail and unforgettable dining.

We can accommodate up to 120 guests for seated events or 250 for standing receptions.

To discuss your requirements, please contact our Private Dining Manager for a personal consultation.



Peter
Street
Kitchen

Welcome to
Peter Street Kitchen

Group Dining

Canapé Experiences

Cocktails

Our Spaces

Floor Plans

Rikyū Bar

Rikyū Lounge

The Eye

Kabe Tables

Hibachi Table

Floorplans

Browse the various setups available
at Peter Street Kitchen or enquire
with our Private Dining Manager to
find the best option for your event.





Welcome to
Peter Street Kitchen

Group Dining

Canapé Experiences

Cocktails

Our Spaces

Floor Plans

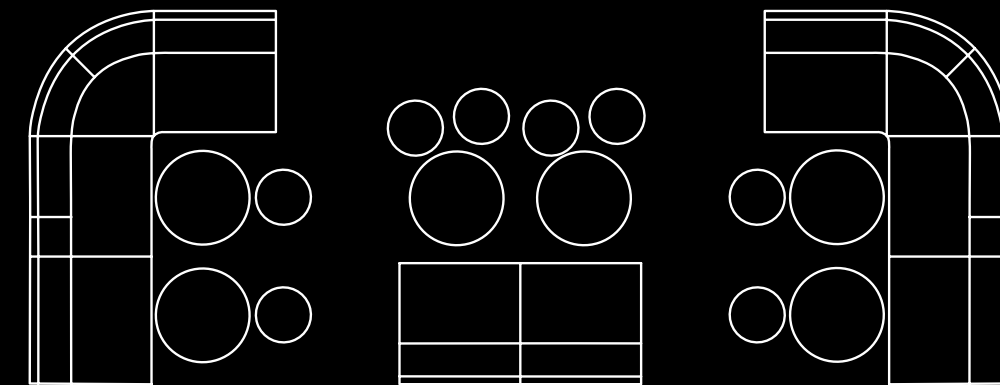
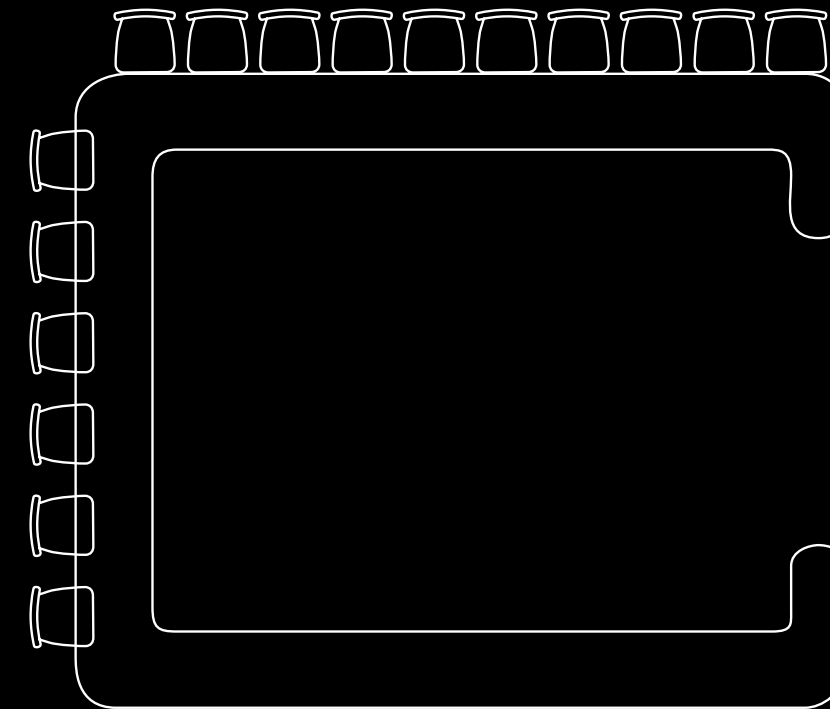
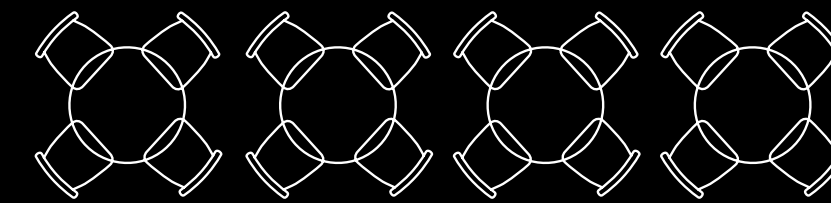
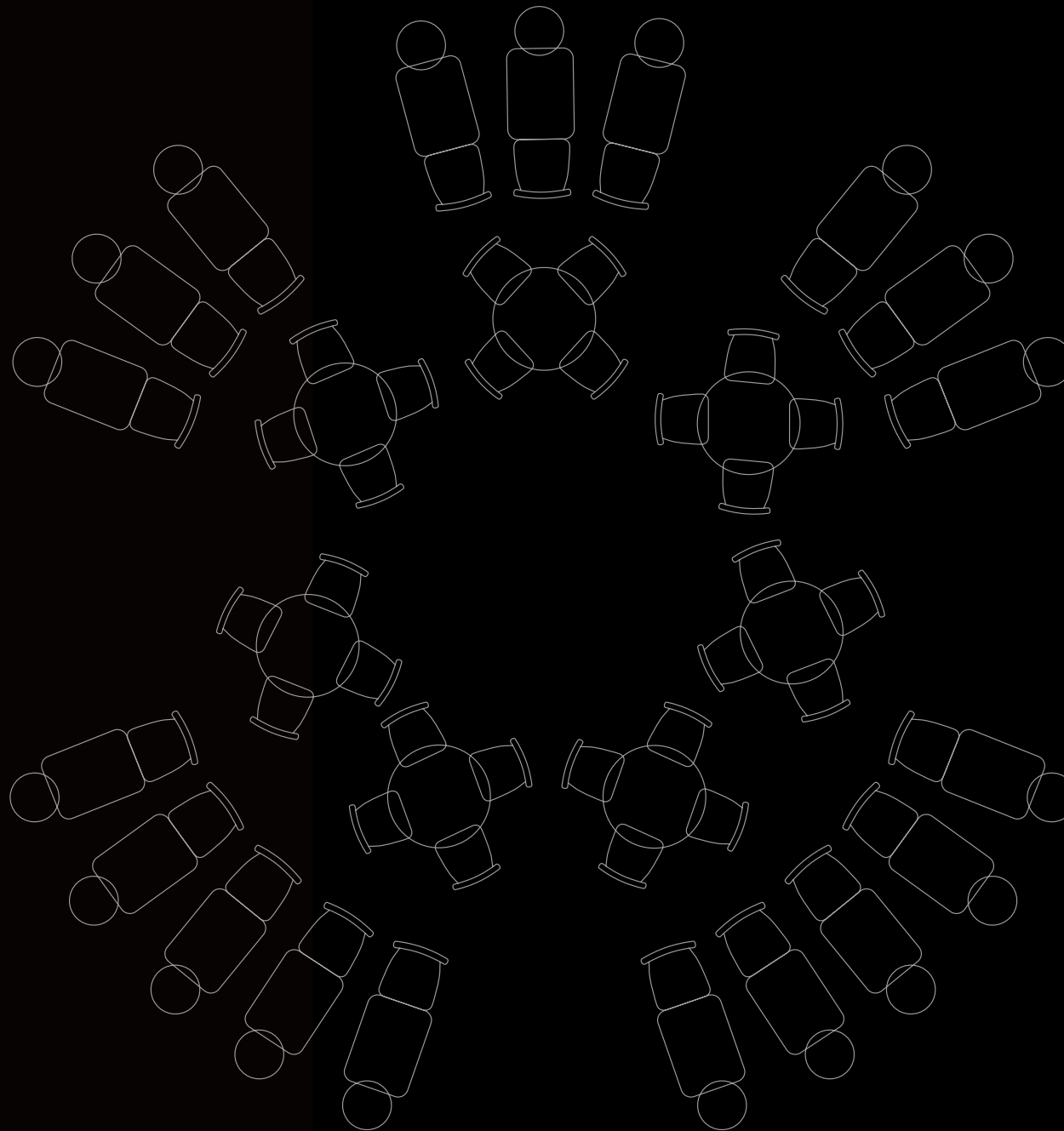
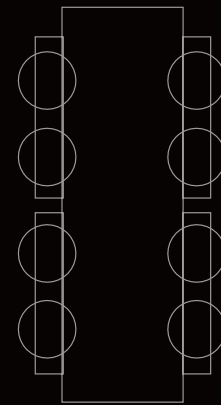
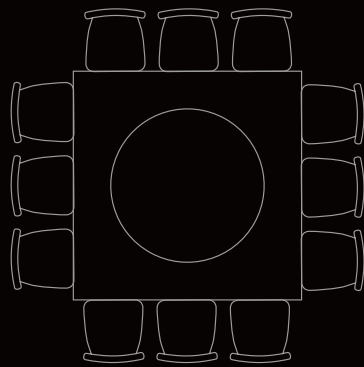
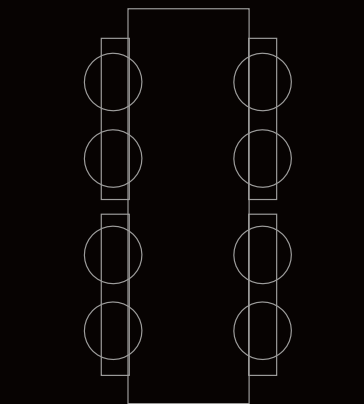
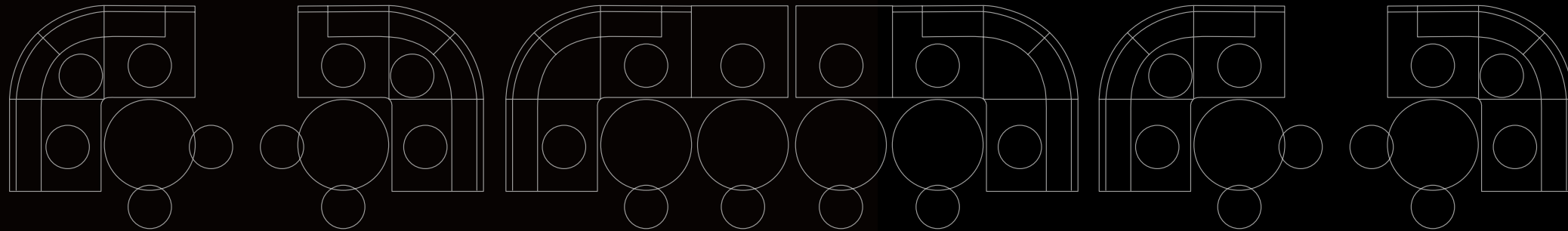
Rikyū Bar

Rikyū Lounge

The Eye

Kabe Tables

Hibachi Table





Welcome to
Peter Street Kitchen

Group Dining

Canapé Experiences

Cocktails

Our Spaces

Floor Plans

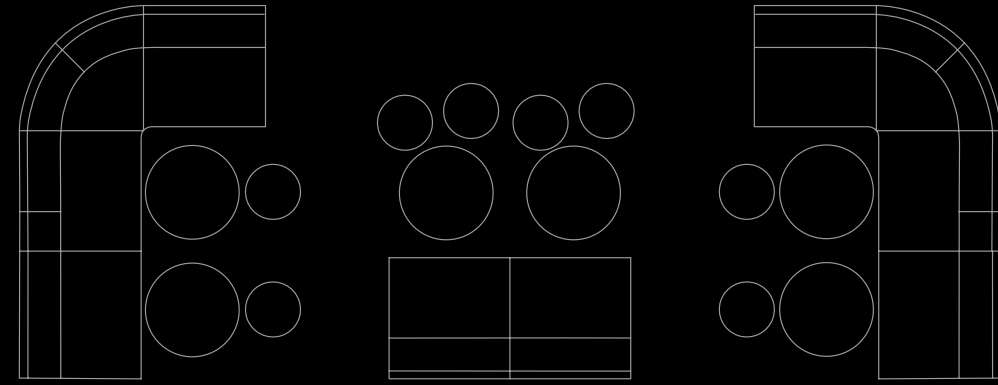
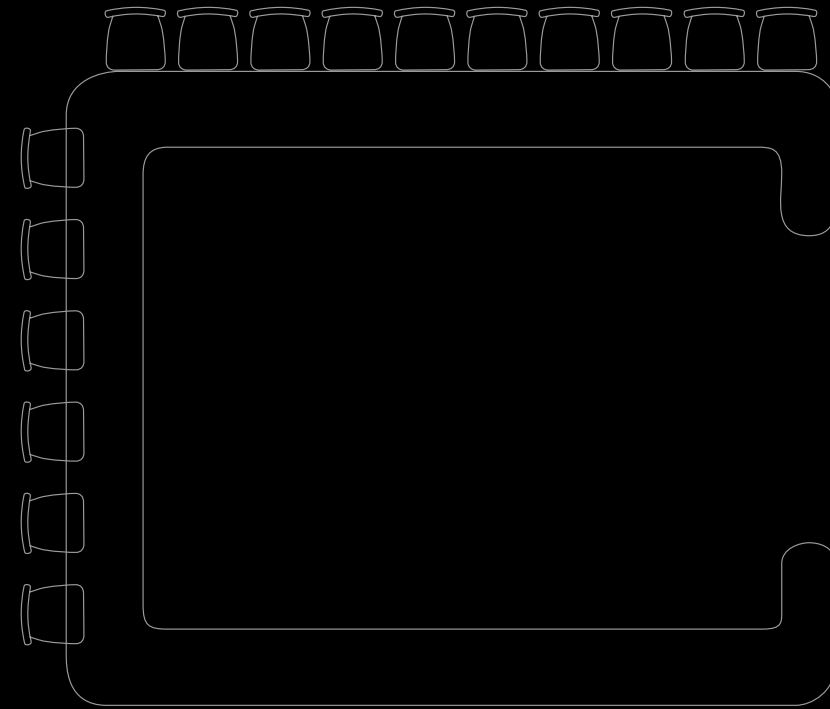
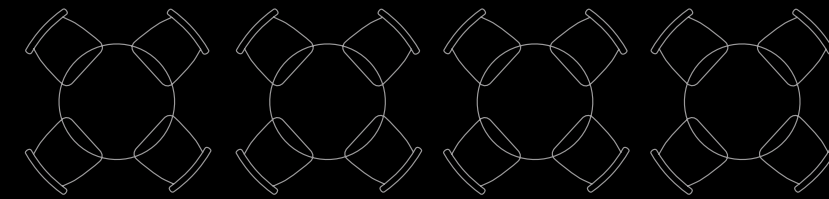
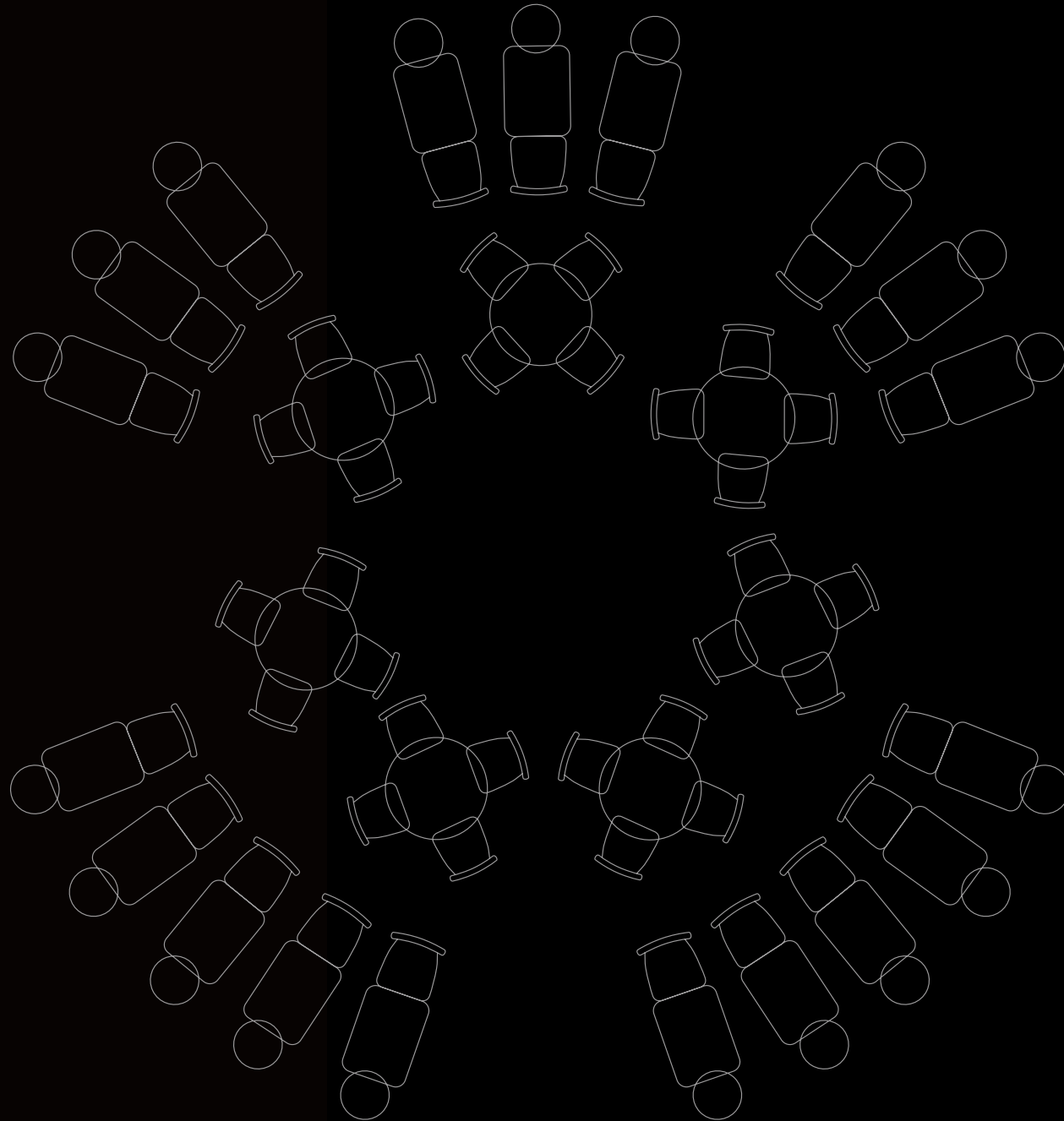
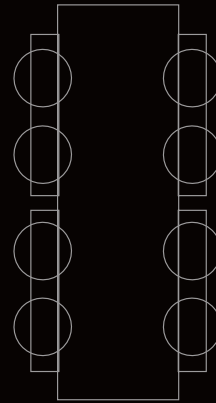
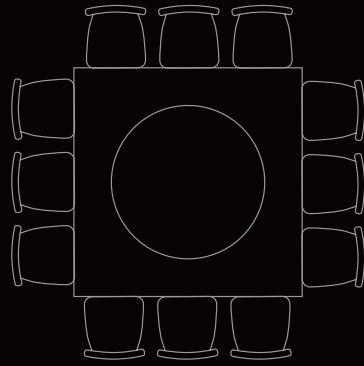
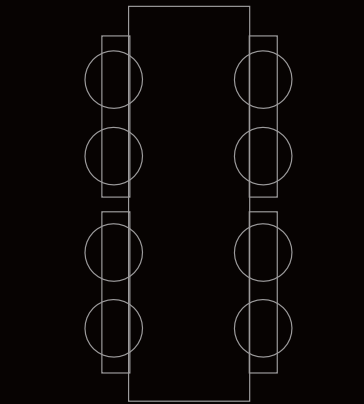
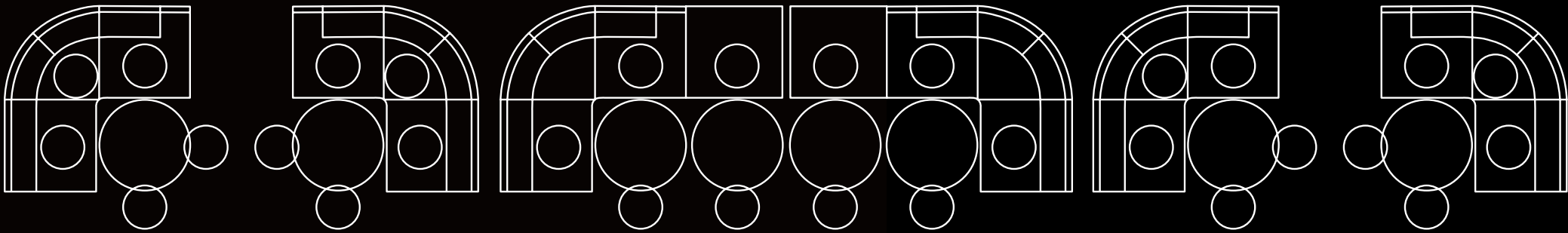
Rikyū Bar

Rikyū Lounge

The Eye

Kabe Tables

Hibachi Table





Welcome to
Peter Street Kitchen

Group Dining

Canapé Experiences

Cocktails

Our Spaces

Floor Plans

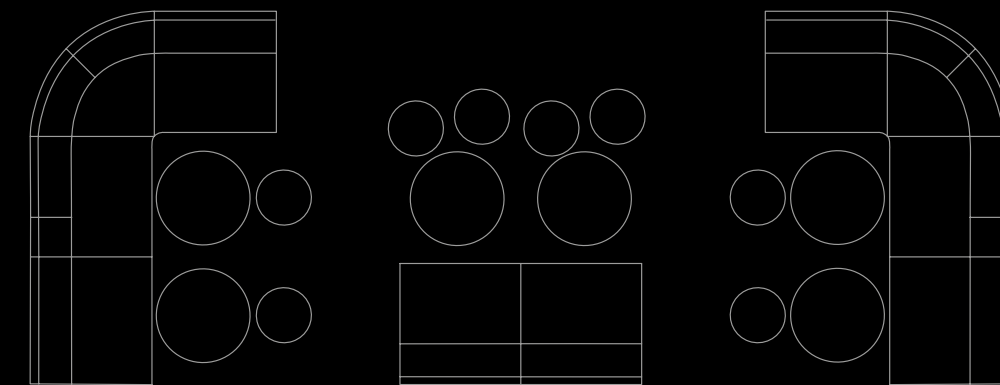
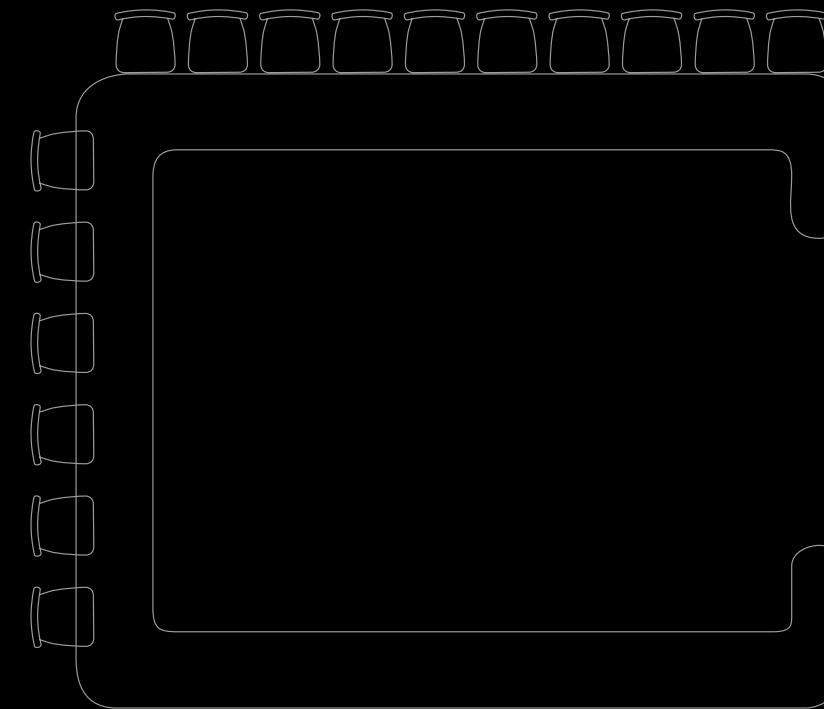
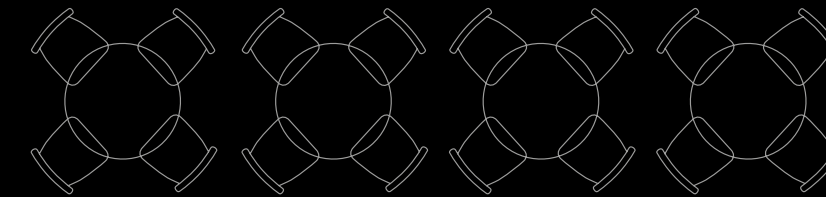
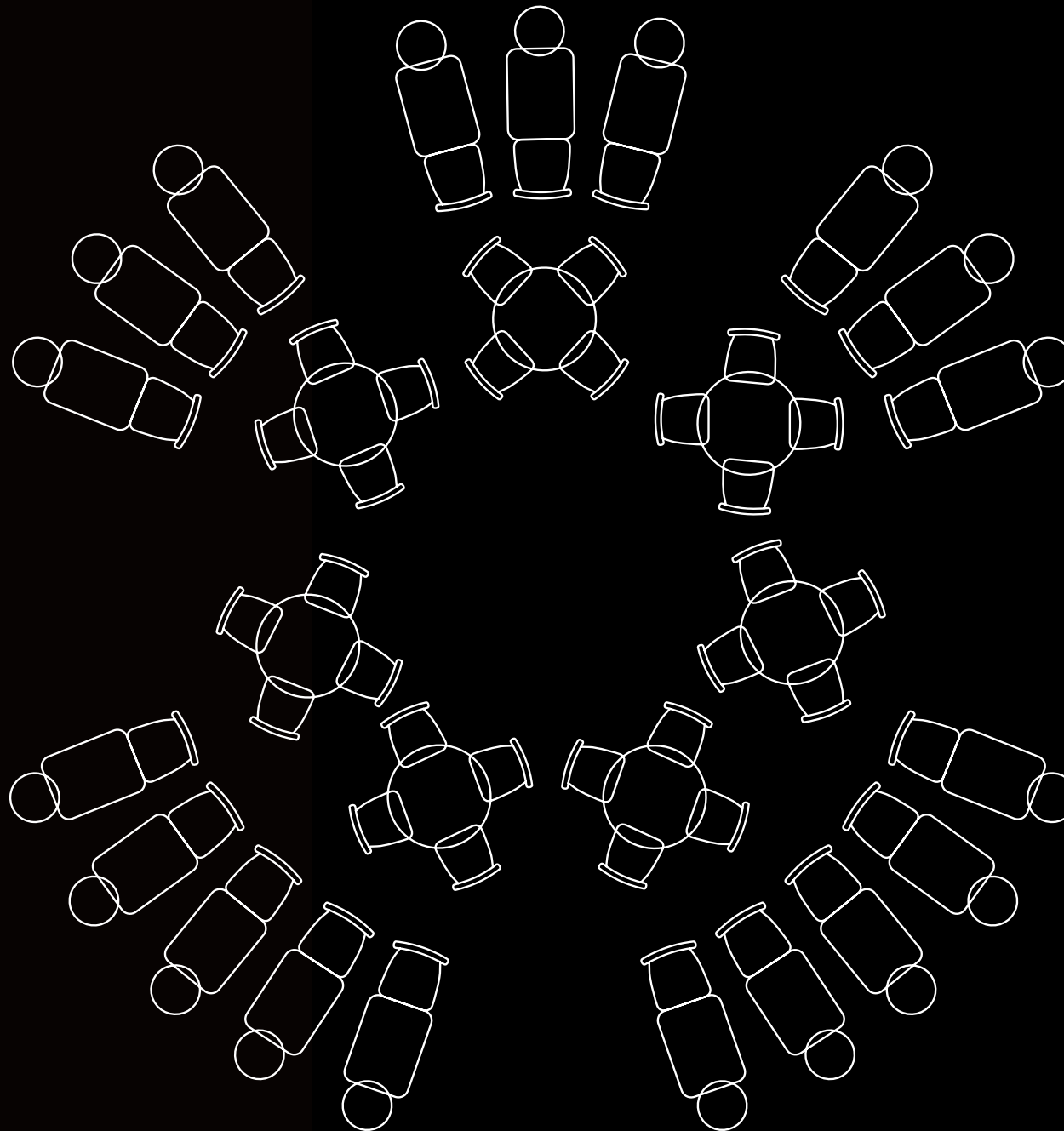
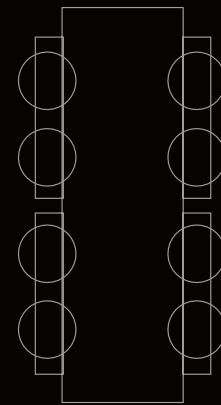
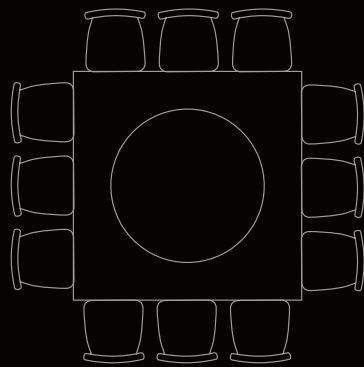
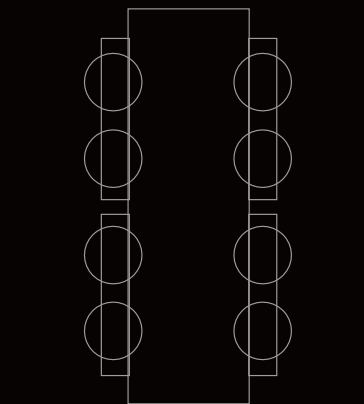
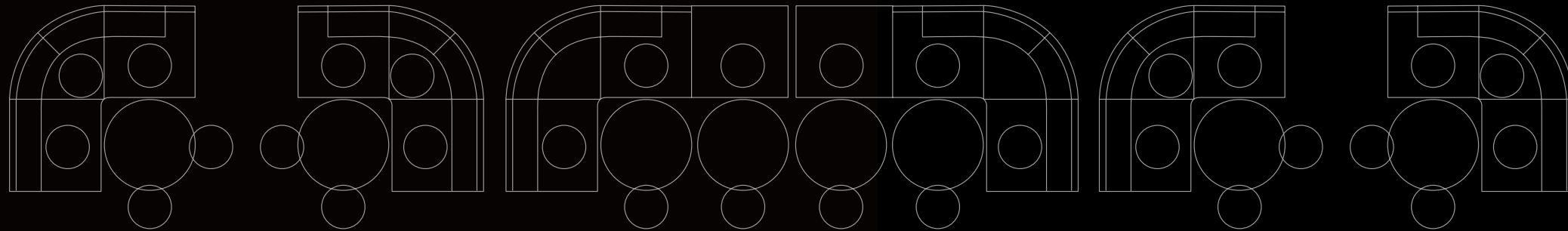
Rikyū Bar

Rikyū Lounge

The Eye

Kabe Tables

Hibachi Table





Welcome to
Peter Street Kitchen

Group Dining

Canapé Experiences

Cocktails

Our Spaces

Floor Plans

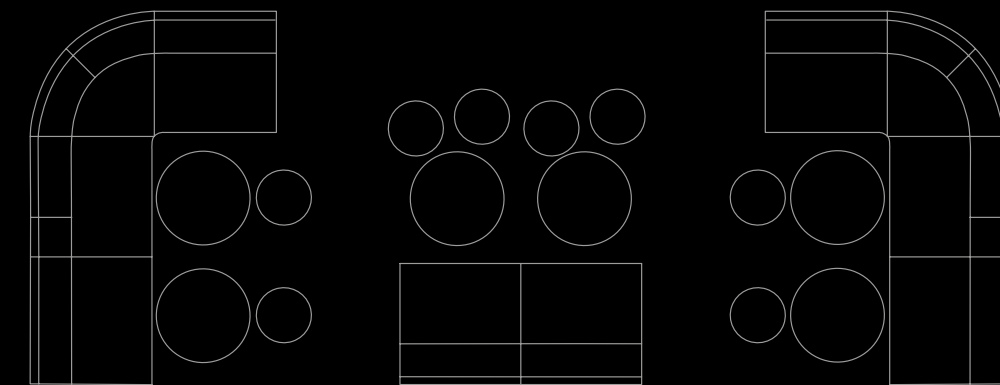
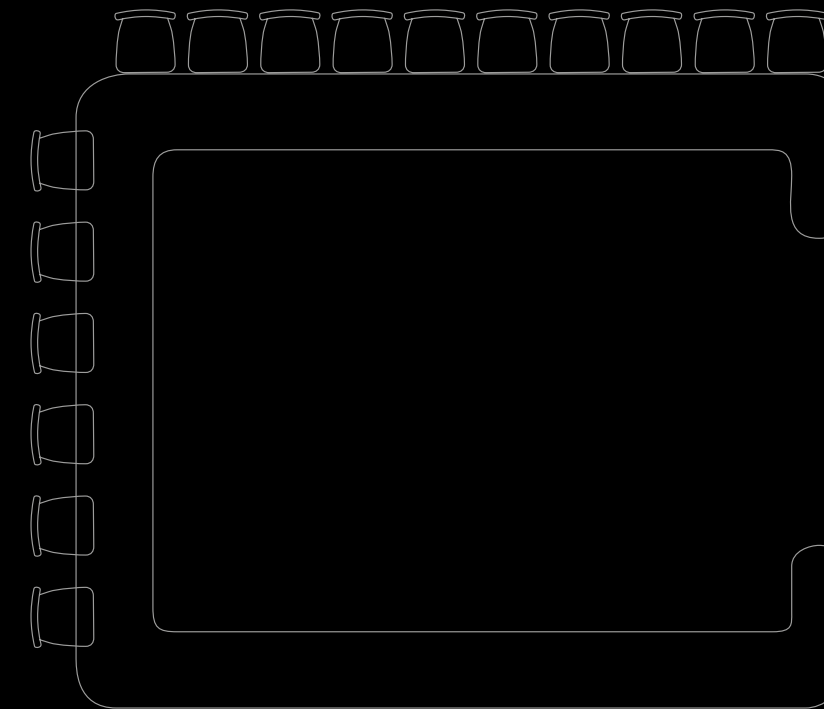
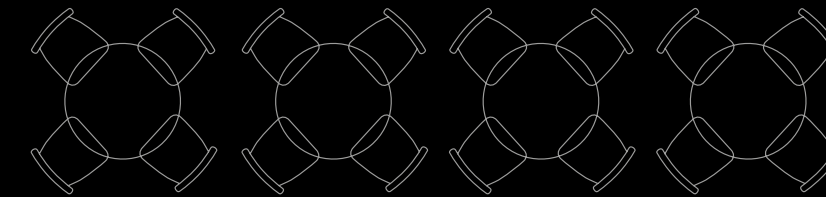
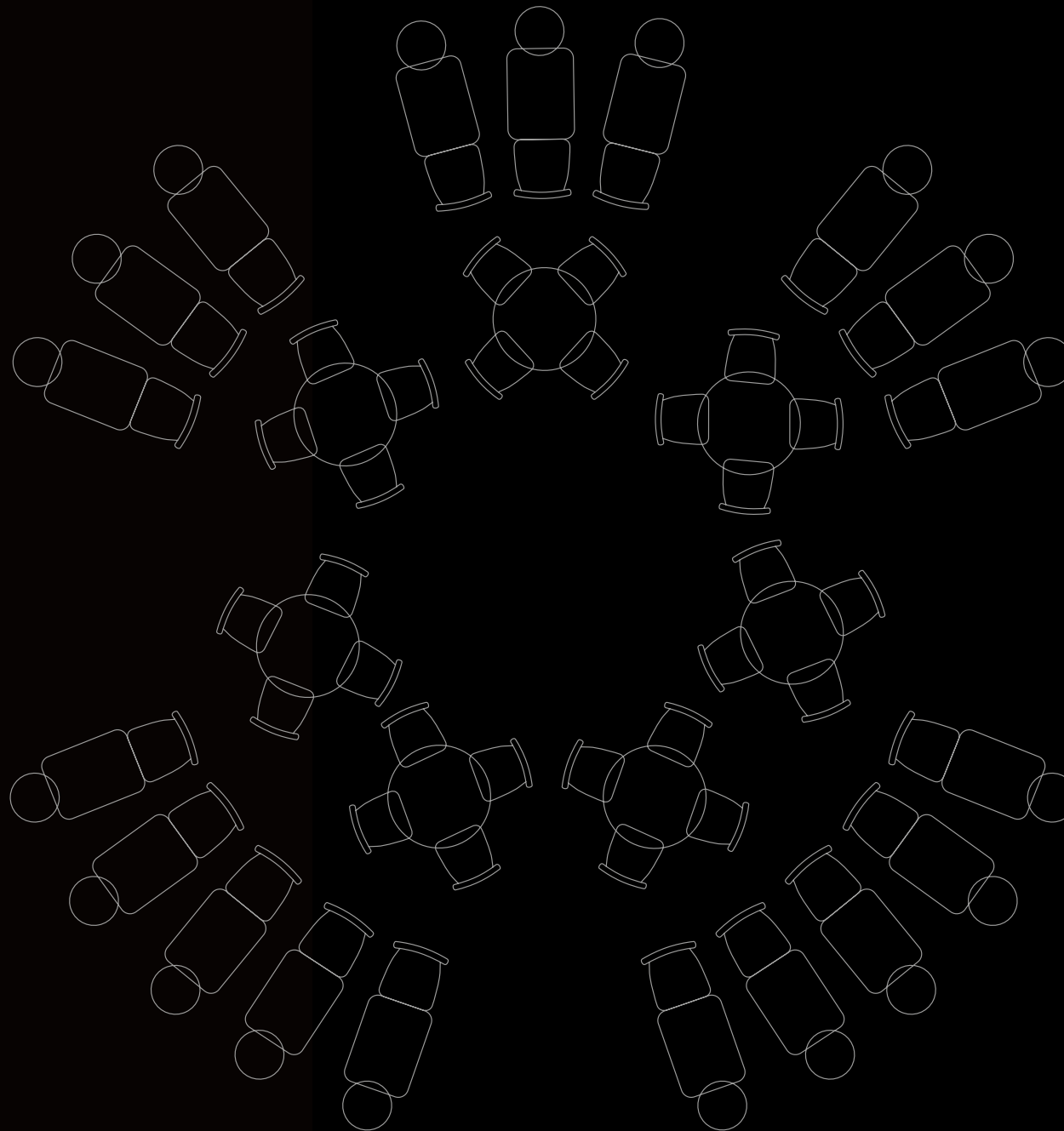
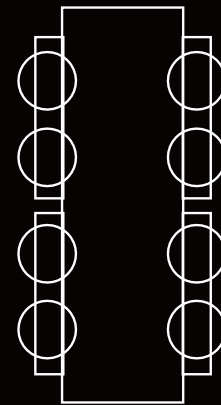
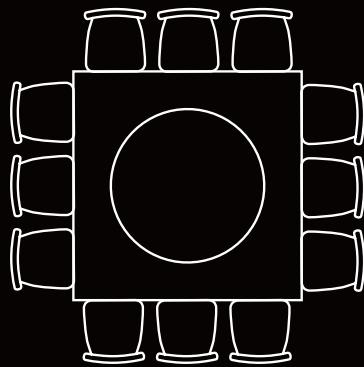
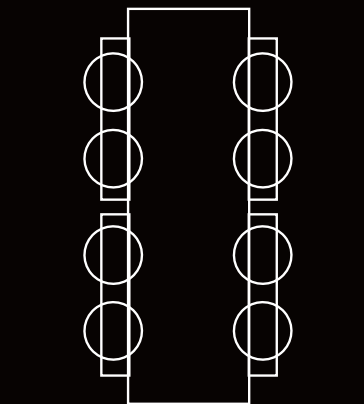
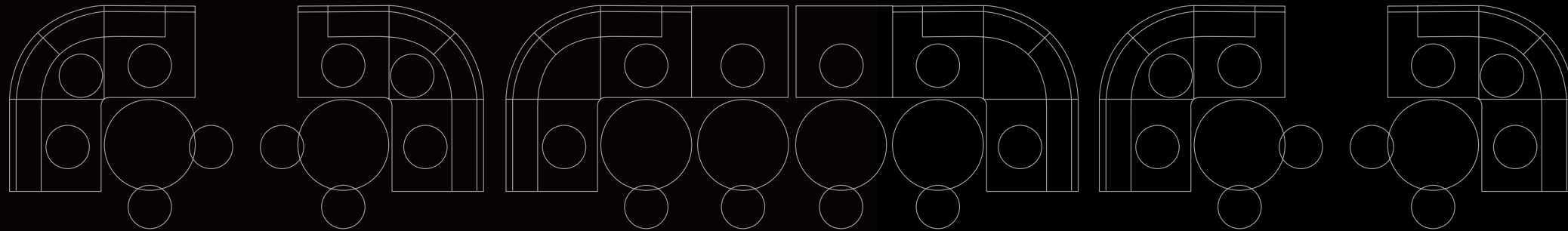
Rikyū Bar

Rikyū Lounge

The Eye

Kabe Tables

Hibachi Table





Welcome to
Peter Street Kitchen

Group Dining

Canapé Experiences

Cocktails

Our Spaces

Floor Plans

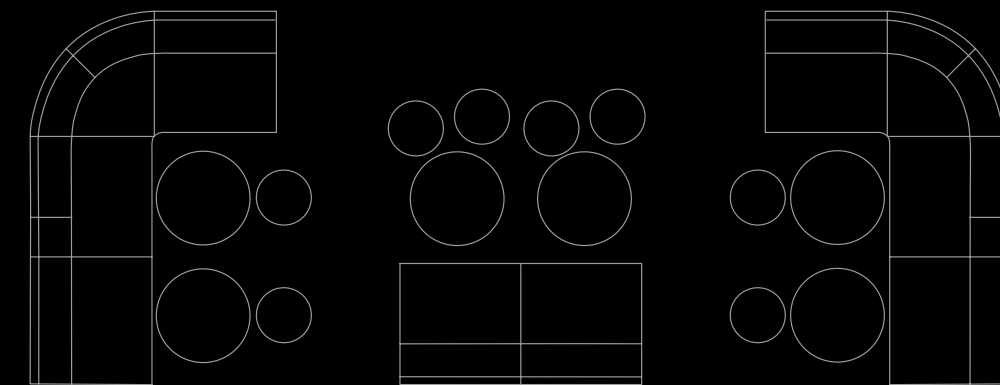
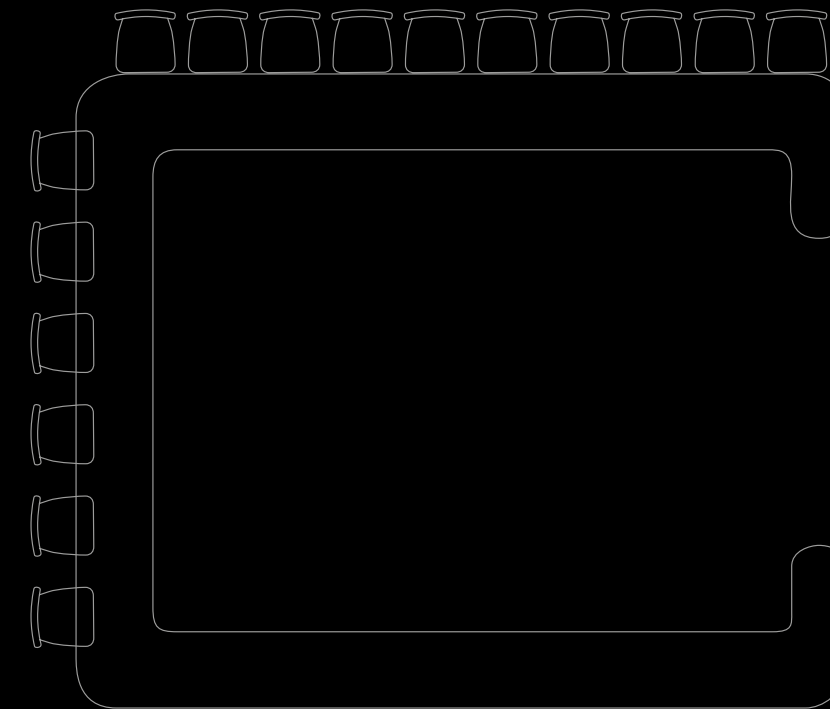
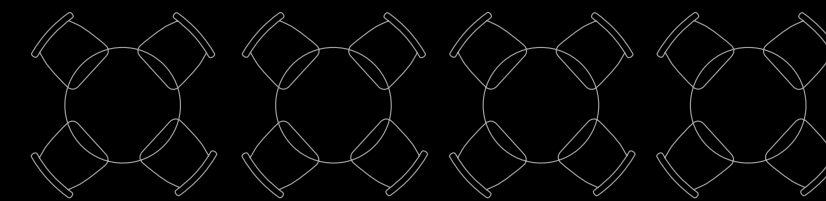
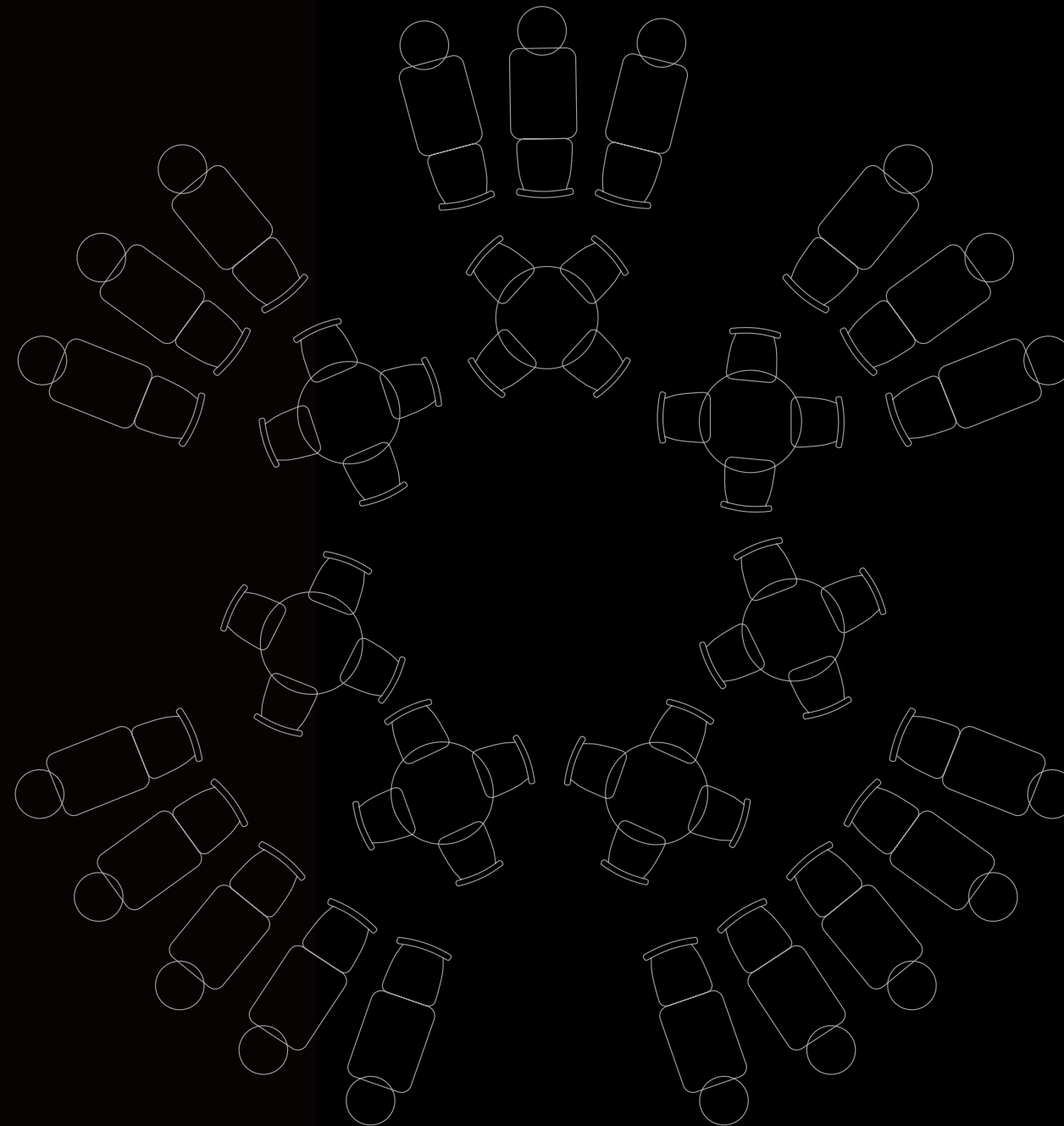
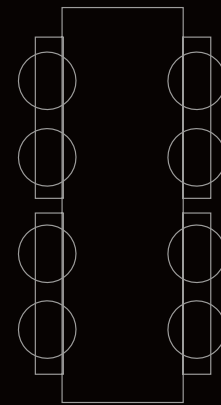
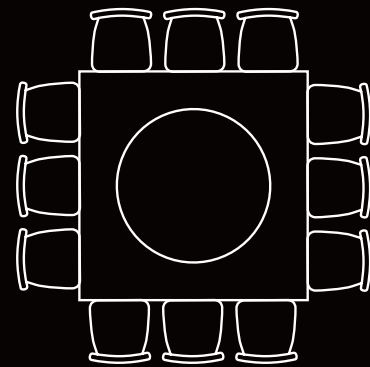
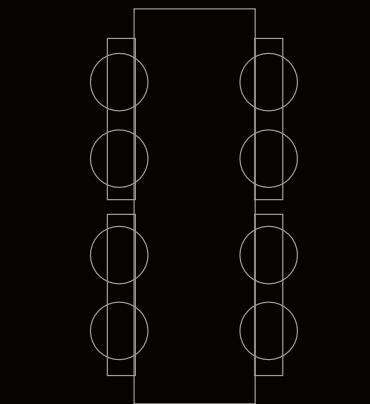
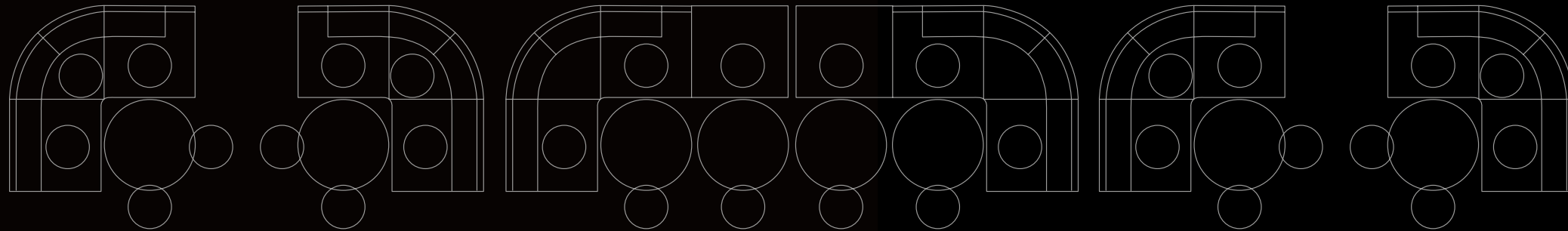
Rikyū Bar

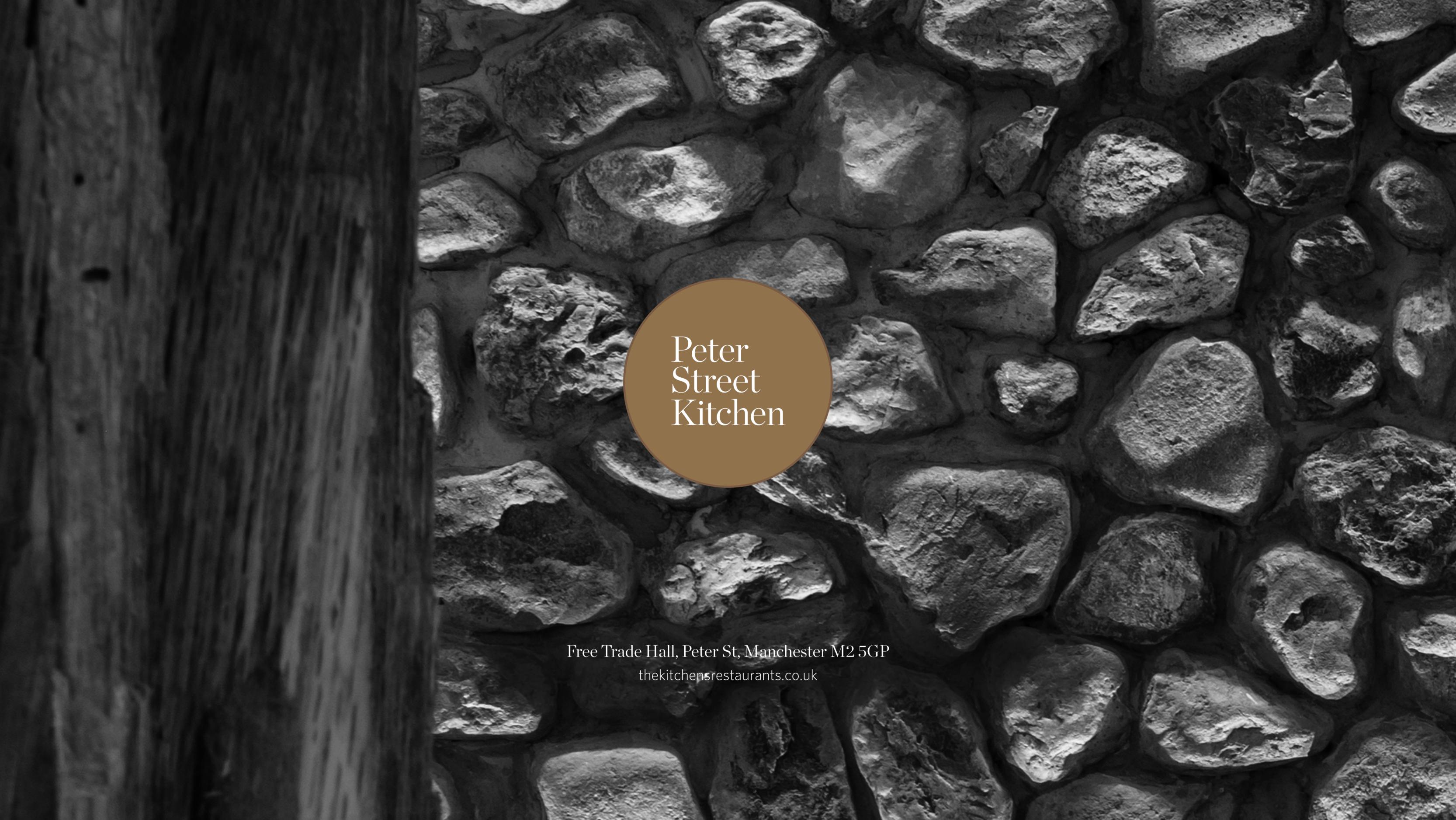
Rikyū Lounge

The Eye

Kabe Tables

Hibachi Table





Peter
Street
Kitchen

Free Trade Hall, Peter St, Manchester M2 5GP
thekitchensrestaurants.co.uk