

Christmas Day Luncheon at Peter Street Kitchen

Thursday 25th December 2025

Join us on Christmas Day for an exquisite five-course menu \pounds 155 per guest

To Start

Champagne cured Scottish salmon, hamachi, passion fruit dressing, onuga caviar, dill oil and kumquat Smoked duck breast with plum glaze, orange and fennel salad Stracciatella with salt baked heritage beetroot and beetroot and balsamico chutney v

Palate Cleanser

Moët Brut jelly with blood orange sorbet

Main Course

Oven baked cod with Parmesan crust, sun-blushed tomato, charred asparagus and popcorn capers

Corn fed chicken with pangrattato and a truffle and porcini crème
Aged beef Wellington with charred greens and red wine reduction
Portobello mushroom en croute with creamed leeks, mascarpone and wild mushroom crème v

All served with orange and manuka honey-glazed heritage carrots, cauliflower cheese
with Gruyère and Parmesan crust, garlic and herb roast potatoes

Dessert

Madagascar vanilla yule log with chestnut caramel, beetroot and pistachio sablé v Yuzu mousse with cranberry jelly and goji berry and cocoa crumb v Valrhona chocolate fondant with hazelnut ice cream v

Petit Fours

Salted caramel chocolates and pâte de fruit selection v