



Peter
Street
Kitchen

New Year's Eve at Peter Street Kitchen

Tuesday, 31st December 2024

First Sitting

Join us on New Year's Eve for an exquisite four-course menu with a glass of Moët & Chandon Brut

From 5pm. Last reservation 6.30pm

£125 per guest

To Start

Yellowtail sashimi with truffle yuzu soy and miso salt

Crispy Baja fish tacos, cabbage slaw and habanero mayonnaise

Beef tataki and black truffle ponzu

Vegetable gyoza taco with spicy lime avocado salsa v

Second Course

Prawn tempura with ama ponzu

Crispy duck and pomegranate with papaya and chilli dressing

Kohlrabi salad with crispy leeks and white goma dressing v

Chargrilled cabbage steak with jalapeño truffle butter v

Main Course

Stone bass with crushed Andean chilli lime sea salt

Baby chicken with lemon and miso butter

Sliced ribeye with truffle and wasabi butter

150g Japanese Wagyu ribeye with chilli truffle teriyaki (£40 supplement)

Black pepper vegetarian chicken v

Served with your choice of side

Spiced lime asparagus v

Spiced Mexican fried rice v

Dessert

Kurīmu

Passion fruit crème brûlée with coconut sorbet and umeshu jelly

Karupiko

Yogurt and white chocolate mousse with goma sponge and Calpico sorbet

Chīzukēki

White chocolate cheesecake with mango sorbet v