



Peter
Street
Kitchen

New Year's Eve at Peter Street Kitchen

Tuesday, 31st December 2024

Second Sitting

Join us on New Year's Eve for an exquisite five-course menu with a glass of Moët & Chandon Brut on arrival and during our midnight toast

Complete with live DJ

From 8:30pm. Last reservation 9.30pm

£175 per guest

To Start

Lemon butter and shichimi sea salt edamame v
Fondue de queso with chorizo and baked tortilla chips

Second Course

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

Third 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