

Peter Street Kitchen
X
La Maison Moët & Chandon

New Year's Eve at Peter Street Kitchen

Wednesday 31st December 2025

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

Edamame

Tossed in lemon butter and shichimi sea salt

Lotus Crisps

Addictive by nature, served with truffle lime mayonnaise

Second Course

Seabass Carpaccio

Thinly sliced with shaved truffle, lime and diced Pink Lady apple

Crispy Matchstick Chicken

Lightly spiced with warm cayenne pepper butter

Beef Tataki

Seared briefly and served in black truffle ponzu

Seasonal Garden Vegetables Gyoza Taco

Topped with a spicy lime avocado salsa

Third Course

Mediterranean Fritto

Lightly battered calamari, prawns, courgette and aubergine,

Jamón Ibérico Croquettes

Fine Iberian ham and Manchego croquettes, served with jalapeño mayonnaise

Kohlrabi Salad

Thinly sliced with crispy leeks and white goma dressing

Greek Salad

Aged feta, heirloom tomatoes, cucumber, Nocellara olives and red onion

Main Course

Lemon Sole

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

Baby Chicken

Roasted with lemon and miso butter

Aged Ribeye

Fired ribeye steak with Gorgonzola Dolce crème

Wagyu Ribeye (150g)

Brushed with chilli truffle teriyaki (£40 supplement)

Black Pepper 'Chicken'

Crispy vegetarian chicken with a black pepper crust

Dessert

La Table

Whipped white chocolate and Champagne ganache, topped with chilli caviar and a playful touch of popping candy

Kurīmu

Passion fruit crème brûlée with coconut sorbet and umeshu jelly

Chīzukēki

White chocolate cheesecake with mango sorbet