

Peter Street Kitchen
x
La Maison Moët & Chandon

Peter Street Kitchen x La Maison Moët & Chandon: A Season of Celebration Arrives in Manchester



This festive season, [Peter Street Kitchen](#) invites Manchester to celebrate with style and sophistication, joining forces with **La Maison Moët & Chandon** for an exclusive winter residence - ***A Season of Celebration***, launching Wednesday 12 November.

Manchester, November 2025 - Recently ranked among the top 1% of dining destinations worldwide in *TripAdvisor's 2025 Travellers' Choice Best of the Best*, Peter Street Kitchen continues to define modern luxury dining in Manchester. With accolades including *Best Culinary Experience* (2024 & 2022) and *Best Luxury Restaurant in the UK* (British Restaurant Awards 2019), the award-winning restaurant now opens a new chapter in partnership with Moët & Chandon.

The Concept: French Elegance & Celebratory Spirit

This winter, the restaurant transforms into a chic, Champagne-filled haven inspired by the timeless elegance of **Moët & Chandon** and its **limited-edition Brut Impérial Red and Rosé Impérial**. Moët & Chandon paints the world in red, the colour of human connection, love, and celebration, embodying the very essence of the Maison.

Peter Street Kitchen will be the only destination in Manchester – and among the few in the UK – to pour the exclusive limited-edition Brut Impérial Red and Rosé Impérial Pink, a radiant reimaging of the Maison’s iconic Champagne, crafted for life’s most memorable moments.

A warm, festive atmosphere unfolds through deep red tones, velvet textures, and sweeping bows cascading down the restaurant’s pillars. Guests will also find a post box for the *Twelve Days of Christmas* campaign and a concierge trolley filled with red gift boxes – a picture-perfect moment for Instagram. On Fridays and Saturdays, a pianist and Champagne tower bring an extra touch of theatre, while playful lipstick notes on the mirrors add a hint of Parisian charm.

The Culinary Experience: Menu & Cocktails



Evolving its signature dual-cuisine concept, Peter Street Kitchen introduces a new French-Mediterranean menu alongside its signature Japanese dishes, in honour of La Maison Moët & Chandon’s seasonal residency.

Every dish is designed to impress and complement the delicate bubbles of Moët & Chandon. Guests will delight in Lobster Puffs baked “escargot style” with Cognac and Dijon crème, a

rich, buttery indulgence, and Seabass Carpaccio topped with shaved truffle and Pink Lady apple, offering a fresh, aromatic balance of flavours.

Other highlights include Rigatoni alla Vodka, perfectly al dente in a creamy, lightly spiced tomato sauce; Black Truffle Tagliatelle, elegantly tossed to showcase earthy, aromatic richness; Carabinero Prawns, prized for their natural sweetness and vibrant colour; and a show-stopping Filet Mignon with chanterelles and aged Parmesan crème – tender, flavourful, and indulgent.

The menu is complemented by three signature Moët & Chandon cocktails:

- **Le Chic** – *Sweet, Elegant, Sparkling* (Moët & Chandon Brut, vanilla croissant cordial, citrus Champagne foam)
- **Hommage** – *Fruity, Playful, Bright* (Belvedere, cranberry, orange liqueur, Moët & Chandon Rosé, passion fruit bubble)
- **Cadeau** – *Festive, Magical, Warming* (Calvados VSOP, apple, elderflower, cinnamon cordial, Cocchi Americano, Moët & Chandon Brut)



Launch & Opening Events

The season begins with an exclusive Preview Dinner on Wednesday 12 November, where invited guests and press will preview the menu, accompanied by a floating pianist and pours of Moët & Chandon Brut Impérial Red. The evening will centre around a dramatic ruby-red round table for forty guests – an intimate, cinematic setting that promises to be nothing short of extraordinary.

On Thursday 13 November, guests are invited to a Soft Launch Night offering a first taste of the new concept and menus, with 50% off dining for one night only.

From Friday 14 November, the collaboration opens to the public and runs throughout the winter season until February 2026.

Celebrate The Season

In the true festive spirit of giving, Peter Street Kitchen and Moët & Chandon will gift twelve exclusive experiences in their Twelve Days of Christmas advent calendar. Prizes range from limited-edition Champagne bottles and indulgent spa escapes to overnight stays and dining experiences.

Guests can enter by posting festive wishes in the red post box inside the restaurant. Entrants must dine at Peter Street Kitchen on Fridays and Saturdays from 14 November – 20 December and purchase a glass or bottle of Moët & Chandon to qualify. Winners will be announced on 22 December.

With Champagne on ice, a pianist, and a bold new cocktail and culinary menu to discover, Peter Street Kitchen invites guests to celebrate the season in style. From romantic dinners to festive gatherings, *A Season of Celebration* promises moments to savour, toast, and remember long after the final glass is poured.

PR Requests: For more information, please contact Emma Farrell Cox at **QUARTZ:**
emma.farrellcox@quartzlondon.co.uk

Peter Street Kitchen Website: [Peter Street Kitchen | Top Restaurants Manchester](#)

Instagram: @peterstreetkitchen

Opening Times: Peter Street Kitchen is open for dinner Tuesday – Saturday:

Tuesday – Thursday | 5pm – 10pm

Friday & Saturday | 4pm – 10:45pm

Reservations:

T: +44 161 835 8941

E: reservations@peterstreetkitchen.co.uk

QUARTZ

FURTHER INFORMATION

About Edwardian Hotels London:

[Edwardian Hotels London](#) is a privately owned hotel group that has been operating and developing its hospitality portfolio since Jasminder Singh OBE began his career in the hospitality industry in 1977; forming the beginning of what would become Edwardian Hotels London.

In January 2024, Edwardian Hotels London announced the sale of 10 Radisson Blu Edwardian properties to Starwood Capital, distilling its portfolio into a boutique collection of ultra-premium hotel and dining experiences.

[The Londoner](#), Edwardian Hotels London's latest opening on London's Leicester Square, is the world's first super boutique hotel and incorporates 350 bedrooms and suites, six concept eateries and bars, [The Residence](#), [The Retreat](#), private screening rooms, seven inspiring meeting spaces and a stunning ballroom for 850 guests. It is a member of Preferred Hotels & Resorts' prestigious Legend Collection.

The group also owns and operates [The May Fair](#) and [The Edwardian Manchester](#), both part of premium lifestyle brand Radisson Collection, as well as a range of luxury restaurants and bars, including award-winning brands such as [May Fair Kitchen](#), [Peter Street Kitchen](#), and [The May Fair Bar](#).

About Peter Street Kitchen

Located within Manchester's historic Free Trade Hall, Peter Street Kitchen is an award-winning restaurant showcasing a collection of signature Japanese dishes alongside a French Mediterranean menu – crafted in honour of its partnership with La Maison Moët & Chandon.

Recognised for its distinctive culinary style and vibrant atmosphere, Peter Street Kitchen has been awarded Best Culinary Experience in 2024 and 2022, and Best Luxury Restaurant in the UK at the British Restaurant Awards (2019). Most recently, it received TripAdvisor's prestigious Travellers' Choice Best of the Best Restaurants 2025, placing it among the top 1% of dining destinations worldwide.

About Moët & Chandon

Moët & Chandon was founded in 1743 by Claude Moët and elevated to international renown by his descendant, Jean-Rémy Moët, who dreamt of "sharing the effervescence of Champagne with the world." From royal court to red carpet, Studio 54 to Grand Slams, Moët & Chandon has been bringing people together around thrilling, extraordinary moments. With the largest, most diverse vineyards in the region, the House offers a universal & versatile portfolio of champagnes for every occasion and palate. Easy to love, each creation in white and rosé – from the iconic Moët Impérial to the refined Grand Vintage Collection, from the refreshing Moët Ice Impérial to the gentle Nectar Impérial – dazzles and delights with a broad spectrum of flavors and aromas to capture the

astonishing breadth of its terroir. Through Natura Nostra, Moët & Chandon's long-term sustainability program, the House works to protect biodiversity in the region and, since 2009, Moët & Chandon also supports philanthropic initiatives through Toast for a Cause. For nearly three centuries, Moët & Chandon has been the champagne of choice to mark both significant events in history and personal celebrations, enhancing each toast with the spark of effervescence.