

FOOD



Tasting notes... Peter Street Kitchen

The new restaurant at Manchester's five star Radisson Blu Edwardian Manchester Hotel was always going to be a little bit special, but this is truly something else.

We were advised to select two to three plates each and share, as the best way to enjoy a fully rounded experience. I am beyond unfamiliar with Japanese food, so enlisted our fabulous server for some help. The level of service here outstanding; there are staff everywhere, ready to leap to your every immediate need.

Each dish is brought as it's ready; fresh and hot and delicious and our first to arrive was the Mayan-spiced marinated chicken with cilantro, black lime, garlic salsa and cayenne pepper mayo. Wrapped in a small soft taco, this was delicious, no one flavour taking precedence over another, but all queuing patiently to give you a wink. Next: Warm Wagyu beef with dried chilli and yuzu mayo. This didn't pack the punch I was expecting, rather it all came together in a hot and sweet mouthful, backed up by fabulous beef textures. Our third dish was Crispy duck and pomegranate ensalada with papaya chilli dressing. Fresh and ducky, with oodles of flavour and texture; quite fabulous.

The two final dishes arrived together: Seared Beef Takami with Truffled Ponzu and Goma-glazed roasted aubergine. Oh. My.

Life. The beef was a revelation; fine slices, rose pink from edge to centre, dressed in spring onion and crispy garlic, sitting in a pool of sweet sour ponzu dressing. Almost impossible to describe; a hint of chargrill, soft, sweet beef...every flavour sensation is there, perfectly balanced to come together in a positively joyous experience. Coated in barely-there tempura batter, the wedges of aubergine were dressed in a sesame dip that was both sweet and savoury and the most perfect accompaniment to the fruit, which collapsed into a soft, melt-in-the-mouth delight the moment you bit into it.

Pudding: oh, where to start? The menu is filled with words I have never seen before, and while Google is useful, the waiter was far more so. We ended with Kuro goma cheesecake with hassaku orange sorbet and the Chocolate Bento Box. Kuro goma is black sesame, not your usual first thought for a cheesecake, but it should be: utterly blissful. The Bento box contained possibly the best chocolate fondant we have ever had the joy of. How the chef combines such lushness with lightness is a mystery that definitely needs further investigation!

A fabulous night out, in a wonderfully vibrant, exciting venue. Pop it on your list of must-go's for 2019, it's not to be missed.

peterstreetkitchen.co.uk



WHOOO WHOOO!

The Ivy Manchester opened its doors at the end of November, bringing its century-old style kudos and dining expertise to the coolest city in the UK at last. Featuring a ground floor brasserie, serving modern British classics; an Asian bar and restaurant on the second floor and a sumptuous Roof Garden featuring fire pits and lush foliage and a fully retractable roof.

theivymanchester.com



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