

# BLACK TIE EVENT

# NEW YEAR'S EVE

An Elegant Celebration to Welcome 2027

Join us for a glittering Black Tie evening as we bid farewell to the year and welcome 2027 in true Gonville style.

Begin the night with a complimentary glass of Champagne before taking your seat in Gonville Kitchen for a five-course feast, thoughtfully crafted with seasonal flair and the finest local ingredients.

Live jazz will accompany your celebration from start to finish:

6:30pm - 9:00pm: Robin Phillips, resident jazz singer & pianist

10:00pm - 12:30am: Drew Chamberlain, Bermudan-born singer & pianist

As the night continues, move into the Long Bar for cocktails and count down to midnight with a glass of fizz in hand.

Gala Dinner & Party - £159 per person

Gala Dinner, Party, Overnight Stay & Breakfast - rates from £500 for two adults

Dress Code: Black Tie

Let this be a New Year's Eve to remember - where elegance, flavour and live music come together in the heart of Cambridge.

To book please contact the events team on 01223 366611 or [events@gonvillehotel.co.uk](mailto:events@gonvillehotel.co.uk)





# NEW YEAR'S EVE FIVE-COURSE MENU

## AMUSE BOUCHE

Tuna tartare croustade  
English cheddar and chive gougère (v)

Homemade bread and butter

## STARTERS

Pan seared scallops, XO sauce, coconut bisque  
Game pâté en croûte, house pickles, confit kumquats and Dijon mustard  
Squab pigeon, roasted parsnip, parsnip and vanilla purée, port jus  
Wild mushroom and pecorino tortellini, sage butter sauce, crispy sage (v/ve)

## MAINS

Hereford beef sirloin, beef fat rosti, winter truffle, braised beef cheek and Roscoff onion, red wine jus

Cornfed chicken ballotine, potato fondant, choux farci, sauce Albufeira  
Steamed cod, palourde clams, cavolo nero, pomme purée  
Grilled leek and nori wellington, romesco sauce, leek fondue (v/ve)

## DESSERTS

Brown sugar custard tart served with salted caramel ice cream  
Yuzu and honey parfait, white chocolate ice cream, honey tuile  
Dark chocolate and peanut crèmeux, caramelised banana, peanut sable, chocolate sorbet (ve)  
Selection of cheese and biscuits, quince paste, celery and grapes

## PETIT FOURS

Served with tea and coffee