

BURNS NIGHT IDEAS SHEET

The Traditional Burns Night ...

A few welcoming words start the evening and the meal commences with the Selkirk Grace.

Some hae meat and cannot eat,
Some cannot eat that want it:
But we hae meat and we can eat,
Sae let the Lord be thankit.

The company are asked to stand to receive the haggis. A piper then leads the chef, carrying the haggis to the top table, while the guests accompany them with a slow handclap. The chairman or invited guest then recites Burns' famous poem To A Haggis, with great enthusiasm. Here are the first 3 verses to get you started. You can find the completion of the song on the Internet.

**Fair fa' your honest sonsie face
Great Cheiftan o' the Puddin-race!
Aboon them a'ye tak yor place
Painch, tripe, or thairm:
Weel are ye wordy of a grace
As land's my arm**

**The Groaning trencher there ye fill,
Your hurdies like a distant hill,
Your pin wad help to mend a mill
In time o' need,
While thro' your pores the dews distil
Like amber bead**

**His knife Rustic-labour dight,
An' cut you up wi' ready slight,
Trenching your gushing entrails bright
Like onie ditch;
And then, O what a glorious sight,
Warm-reekin, rich!**

When he reaches the line 'an cut you up wi' ready slight', he cuts open the haggis with a sharp knife.

It's customary for the company to applaud the speaker then stand and toast the haggis with a glass of whisky.

The chieftain then hands a glass of whisky to the piper, another to the cook, and takes one himself and the three down their drinks in one. The traditional accompaniment in 'neeps' (mashed turnips) but it is often replaced with mashed swede. Other dishes to consider on the evening would be Scotch broth, Scotch Beef and coffee and whisky to finish.

FUN IDEAS FOR YOUR BURNS NIGHT

- Arrange a visit from a piper to pipe in the haggis. This can often be arranged by contacting your local pipe band.
 - Offer a free glass of whisky to anyone wearing a kilt or free glass of punch to anyone wearing tartan.
 - Hold a highland fling competition
- Organise a raffle for a charity with a Scottish theme. Prizes could be Scotch whisky, Scottish Shortbread, a tartan scarf, or a pair of socks or a Dundee cake.
Offer a prize to the best rendition of 'To a Haggis'

Recipe Ideas

Haggis Spring Rolls, with Sweet Potato and Ginger, Blackberry and Whisky Jus

Ingredients:

Sweet Potatoes - peeled and roughly chopped 20 g
Ginger - peeled and finely chopped 1g
Orange Juice 2ml
Salt 1/2g
Pepper 1/2g
Haggis 30 g
Spring Roll Sheets 1
Egg Yolk ½
Coriander 2 stems
Blackberries 5
Whiskey 2ml
Veal Jus 2ml
Butter 3g
Spinach

Method

1. Place the Ginger, Sweet Potato and Orange Juice in a pan and simmer until tender. Puree finely and finish with Coriander Julienne
2. Make 2 thin spring rolls from the spring roll sheet using approximately 8g of the haggis, seal with egg and roll tightly. Deep fry and drain well.
3. Make layers of remaining haggis with the sweet potato puree in a ring 5cm in diameter, 4cm high. Reheat through in the oven.
4. Place the haggis in top left-hand corner of the plate, stand the spring rolls crossing on the haggis.
5. Reduce the whiskey in a hot pan until the alcohol has burnt off, then mix with the veal jus and taking the pan off the heat mix in the butter.
6. Garnish with the blackberries, drizzle the whiskey mixture and decorate with a mound of spinach.
- 7.

Edinburgh Fog

The original recipe used almond flavoured "ratafia" biscuits/cookies but as these are not easily available, almond flavoured cookies or macaroon biscuits or similar can be used.

Ingredients:

Half pint double cream
One ounce castor (fine granulated) sugar
Two ounces small macaroon biscuits
Almond essence
Drambuie liqueur to taste
One ounce flaked almonds

Method:

The cream should be whipped until it is stiff and the sugar added to your own preference. Crush the macaroon biscuits and mix well with the cream. Add a few drops of almond essence and Drambuie liqueur (or rum, whisky or brandy) to taste. Serve well chilled as a luxury dessert.