



What is “Burns Night”?

“Burns” refers to Robert Burns (1759–1796), Scotland’s most loved bard. The Scottish poet wrote in both the Scots language and standard English.

Burns Night is January 25, Burns’ birth date. The evening is a traditional Scottish celebration of the life and works of Burns and can be a small gathering or a big dinner party.

What happens on Burns Night?

How do people celebrate Burns Night? The key to Burns night is FOOD, and lots of it!

- **Piping in the Guests**

A big Burns Night celebration involves a piper who welcomes in the guests of the evening. If there’s no piper, then traditional music works, too.

- **Chairman’s Welcome**

- **The Selkirk Grace**

A short prayer by Burns, “The Selkirk Grace,” is read:

*Some hae meat and canna eat,
And some wad eat that want it,
But we hae meat and we can eat,
And sae the Lord be thankit.*

- **Toast to the Haggis**

Before everyone digs in, the crowd toasts the haggis by raising a glass and shouting, “The haggis!”

- **The Food Bit**

This is where those at Burns Night eat, drink, and be merry. Obviously, the main part of the meal is “The haggis!,” but there’s also traditional “Cock-a-Leekie” soup, as well as “Clottie Dumpling” for dessert.

- **Toast to the Lassies**

- **Works by Burns**

After all the speeches, it’s typical to celebrate the work of Burns by singing songs written by the man.

- **The Closing**

At the end of the night, a guest will give thanks to the other guests. All will join hands and sing “Auld Lang Syne,” a traditional Scottish tune known in English-speaking countries as a typical New Year’s eve song.

Burns Night Menu

Available on January 24, 25, and 26

As the festive season approaches, we will be looking at different ways to serve turkey and some great alternatives such as wild bass and classic roast venison. Not forgetting the great British staple of brussel sprouts.

Steamed Scottish Mussels

With sweet shallots, buttered leeks, and whiskey cream

Cock-a-Leekie Soup

Traditional Scottish chicken broth with chicken, leeks, and prunes as a garnish

Traditional Steamed Haggis

Neeps and Taties

Swedes (rutabaga), turnips, and potatoes

Rich Onion Gravy

Cranachan

Toasted porridge oats, raspberry, and whiskey cream

Shortbread Biscuits

Try our Scottish Cheese Selection!

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