



HINTLESHAM HALL

SUFFOLK

BURNS NIGHT SUPPER

Monday 25th January 2027

*Scottish tradition, Suffolk hands
with bagpipes & the Immortal Memory*

*"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"*

The Selkirk Grace

TO OPEN

Heather & Smoke

Speyside malt, heather honey, Suffolk cider apple (served warm)

A WEE TRIO

Native Oyster

whisky & shallot mignonette, sea buckthorn

Haggis Bonbon

pinhead-oat crust, wholegrain whisky mustard

Isle Of Mull Cheddar

oat cracker, Suffolk quince

FIRST

Hand-Dived Orkney Scallop

roe emulsion, forced rhubarb, sea herbs - barely torched

Add Scottish langoustine (12.00)

SECOND

Cullen Skink

undyed smoked haddock, con't ratte potato, leek ash, cured yolk

PIPED IN · THE ADDRESS TO THE HAGGIS

"Fair fa' your honest, sonsie face, Great Chieftain o' the puddin-race!"

— Robert Burns, 1786

Highland Roe Venison & Haggis

neeps & tatties reimaged, kitchen-garden kale, whisky & bramble jus

THE BOARD

Lanark Blue & Crowdie

warm oatcake, heather honey, oat & malt loaf

TO FINISH

Cranachan

Scottish raspberry, toasted oat, whisky cream, heather honey

£110 per person

Whisky Flight £45 Upgrade / Wine Flight Upgrade £40

To book please contact our events team
01473 652334 / events@hintleshamhall.com
£20 per person deposit required on booking