

*His knife see 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!*

The Ghillie Dhu Rabbie Burns Experience

You and your guests will be greeted with an arrival dram before being seated for our Rabbie Burns menu. The haggis will be piped into the room with a Robert Burns reading and the traditional toast. Throughout dinner there will be traditional live Scottish Folk Music.

And after dinner immerse yourself in a truly traditional Scottish experience with live Ceilidh band calling all the classic jigs and reels for you to dance the night away!

Toast the Haggis

Isle of Arran Haggis, Swede Fondant,
Smoked Potato Puree & Glenmorangie Cream

The Main Event

Rump of Scottish Lamb, Dauphinoise Potatoes,
Honey Glazed Vegetables and Rosemary Jus

Dessert

Traditional Raspberry Cranachan in a Chocolate Cup, with Shortbread

To Finish

Scottish Cheese Board, Quince Jelly, Celery, Grapes and Oaties

All dietary requirements can be catered to but must be advised at time of booking

The Auditorium Sitting Times and Package Price

	7pm
Friday 18th January	£47.95
Saturday 19th January	£47.95
Thursday 24th January	£47.95
Friday 25th January	£47.95
Saturday 26th January	£47.95
Sunday 27th January	£47.95

All bookings must be fully pre-paid in advance

For more informal celebrations

Please join us in our main bar as we serve a traditional 3 course Scottish menu in our cosy booths, Thursday to Sunday sittings will also include traditional Toast to the haggis and live piper.

Friday 18th – Sunday 27th January

£29.95 per person

SITTING TIME : 7PM

Please call or email our events team now to book your place
t: 0131 222 9930 / e: events@ghillie-dhu.co.uk /  