



BURNS NIGHT SUPPER

Royal Over-Seas League, London

WITH MASTER OF CEREMONIES JAMES FAIRBAIRN AND
MUSICIANS REUBEN BECK, FERGUS FAIRBAIRN AND HEATHER JEFFERY

21 JANUARY 2027 | FROM 18.45

MEMBERS £115 | NON-MEMBERS £125

Every year, Burns Night is celebrated in Scotland and abroad to mark Robert Burns' unique contribution to Scottish culture and history. This Burns Night, join us as we follow the poet's travels and hear poems, piping and fiddle music inspired by the places he visited and the people he met.

Together, we will commemorate the life of Scotland's most beloved bard, poet and lyricist.

The first Burns supper was held in July 1801 when nine of Burns' close friends got together to mark the fifth anniversary of their friend's death. Taking place at Burns Cottage in Alloway, the night included a tasty meal (haggis, of course), performances of Burns' work, and a speech in honour of the great Bard (now known as the Immortal Memory).



Bill o' Fare (Menu)

RECEPTION DRINKS

CRÉMANT DE BOURGOGNE BRUT NV

The Selkirk Grace

AMUSE-BOUCHE

Cullen skink soup

LA BALADE DE COLINE, CHARDONNAY, FRANCE, 2024

Haggis Piped In – Fergus Fairbairn

James Fairbairn – Address to a Haggis

STARTER

Crispy haggis croquette, pickled turnip, whisky mayonnaise, charred baby turnip and chive oil, served with a shot of 12-year-old Macallan whisky

LA BALADE DE COLINE, CHARDONNAY, FRANCE, 2024

MAIN

Roast Highland venison, celeriac and potato purée, braised red cabbage, roasted heritage carrots, crispy kale, redcurrant and whisky jus

CLUB CLARET, CHÂTEAU ARGADENS, BORDEAUX, 2022

DESSERT

Cranachan with whisky-poached raspberries, toasted Scottish oats, honey and whisky mascarpone cream and raspberry sorbet

Toast to His Majesty The King and other members of the Royal Family

DRAMBUIE

Coffee wi' Mars bars flavoured macarons

The Ongauns (The Goings-on)

Master of Ceremonies – James Fairbairn

Toast 'The Immortal Memory of Robert Burns' – James Fairbairn

Recitations and Songs

The Star of Robbie Burns

Airs on the Fiddle

The Toast to the Lassies

Reply on behalf of the Lassies

A Word of Thanks – Serge Pradier

Auld Lang Syne (followed by the National Anthem)

We use a wide range of ingredients in our kitchen, some of which may contain allergens.

If you have a specific allergy or dietary requirements, please let us know. Our prices are inclusive of the current VAT rate. Please note, a discretionary 12.5% service charge has been added to your bill. 100% of this charge goes to the team members.