



# ORRIN

Saturday 24 th January 7.30pm £90 per head

Burns Night is one of Scotland's most cherished celebrations – and no evening in honour of Robert Burns would be complete without poetry, passion and a dram or two.

This year, Orrin's presents a refined and contemporary take on the tradition: an elegant four-course tasting menu paired with exceptional whiskies from Benriach, showcasing Scotland's finest produce and craftsmanship.

In place of the traditional Address to a Haggis, we offer a theatrical twist. As Burns' words are recited, our venison Wellington will be carved for guests by our chef Elliott, bringing poetry, performance and flavour together in true Orrin style.

## THE MENU

### To Start

Warm bread – cultured malted butter  
Paired with – Benriach Orrin Cocktail

### To Begin

Haggis bon bon – neep purée – charred onion petal  
Whisky pairing – Benriach 10 whisky sauce

### To Follow

Smoky Twelve-cured trout – beetroot & honey purée – pickled cucumber –  
Buttermilk snow – dill

### Main Course

Tablesides-carved venison Wellington – fondant potato – roasted parsnip – bramble –  
caramel jus

Whisky pairing – Benriach Port Pipe 2006 / The Twelve

### To Finish

Cranachan – frozen vanilla parfait – whisky Chantilly cream – raspberry sorbet –  
toasted oats – honey tuile

Whisky pairing – Benriach 2014 Virgin Oak 10-Year-Old / The Twenty-One

## The Experience

This Burns Night is a celebration of Scotland's heritage through exceptional local ingredients, refined presentation, and thoughtful whisky pairings. Expect an evening rich in storytelling, warmth and elevated dining – a toast to Robert Burns and to Scotland's finest craft.