



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

Tableside-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.