

Celebrating Burns in Edinburgh

Here we round up some news about ways of celebrating Robbie Burns for you around the capital.

Burns&Beyond

The world's biggest Scotch brand Johnnie Walker and event organisers Unique Events announced a partnership for the brand-new [Burns & Beyond Festival](#), presenting a packed programme of free and ticketed events throughout Edinburgh city centre next week.

Running from 22 to 27 January, 'Burns & Beyond with Johnnie Walker' will welcome the very best in live music, poetry and performance from across Scotland and beyond, celebrating the life and works of Robert Burns through contemporary and traditional arts and culture.

Designed to offer something for everyone, the [festival](#) will host a vibrant programme of events across Edinburgh's Old and New Towns, with dancing, music, theatre and comedy. There will also be a special Robbie Ramble along Rose Street as well as a traditional Burns supper, where guests can toast Scotland's national poet with a dram of Johnnie Walker.

Following successful partnerships with Edinburgh's Christmas and Edinburgh's Hogmanay in 2018, Johnnie Walker continues to celebrate Scotland's winter festivals, culminating in this year's Burns' celebrations.

Ticket Prices for *Burns&Beyond*

- The Burns Supper £45 (incl Booking Fee)
- Family Ceilidh FREE
- Major Minor Music Club Adult £10 (incl Booking Fee)
Child £5 (incl Booking Fee)
- Burns&Beyond Culture Trail £25 (incl Booking Fee)



Museum of the Moon will be staged at St Giles Cathedral this week

Tickets for Museum of the Moon @ St Giles' Cathedral:

- Monday 21 January – Preview Night – The Moon by Candlelight – 7.15pm – 9.30pm – £6.50 (incl booking fee)
- Tuesday 22 January 6.00pm – 7.00pm Moon Lecture – **SOLD-OUT**
- Wednesday 23 January 6.00pm – 7.00pm – Rachel Sermanni £15.00 (incl booking fee)
- Thursday 24 January 6.00pm – 7.00pm – St Giles' Cathedral Choir £10.00 (incl booking fee)
- Friday 25 January 6.00pm – 7.00pm – Roddy Woomble £20.00 (incl booking fee)
- Tuesday 22 January – Sunday 27 January timed entry from 7.15pm – 9.30pm (event closes 10.00pm) £6.50 (incl booking fee)

[More details here](#)

Mademoiselle Macaron has made chocolate haggis macarons to 'make Rabbie proud'.



[View this post on Instagram](#)



Rabbie would be proud! We've only gone and created a chocolate haggis macaron using @cocochocholatier chocolate with a wee bit of tartan display. Along with our irn bru and whisky honey macaron, it'd be rude not to take these along with you for a Burns Supper next week. Available on the website x

A post shared by [Mademoiselle Macaron \(@madmacaron\)](#) on Jan 19, 2019 at 5:19am PST

At the Gilded Balloon

At the [Gilded Balloon Basement](#) they have some very different Burns events taking place all week.

THE GHOSTING OF RABBIE BURNS

Playwright *Gillian Duffy* presents a new comedy starring *Jamie McKenzie* (BBC's *River City*, *Outlander*) and *Morna Young* (*Caledonia*.) Filled to the brim with the great songs and poems of Burns, this play tells the story of a heartbroken author who is attempting to get over her cheating ex, when she receives a visit from Rabbie himself on Burns night with some dating advice!

Head to their [Facebook page](#) to find out how you could win tickets!

Tuesday 22nd at 7.30pm

Spend Burns Night at Hawksmoor



Hawksmoor have something different for you but there is a dram involved.

At Hawksmoor next to the Edinburgh Grand they have a Burns Night with a difference.

On Friday 25th January, our crack Edinburgh kitchen team will be joined by the twice-three-Michelin-starred Matt Brown and our Princess of Puddings, Carla Henriques, for a special Burns Night feast. On arrival, you will be greeted with a welcome drink featuring a Johnnie Walker blend created exclusively for the event, along with some of our Haggis & hogget nuggets. Next up is Whisky-cured Scottish salmon with crowdie and tattie scones, followed by cuts of Highland Prime Rib of Beef served with bone marrow skirlie, ash-baked neeps & tatties, celeriac & Spenwood salad, beef dripping lorne sausage & whisky peppercorn sauce. All this will be finished off with some exceptional whisky and cheese and a Pear & heather honey tart.

Each course will be paired with Johnnie Walker's finest tipples, curated by our Bar Manager (and in-his-element Whisky geek) Murray. Tickets are £95 and can be booked through our website [here](#).

Cocktails from Tullibardine

Single malt Highland whisky brand **Tullibardine** have shared a couple of recipes with us for you to try :

Tulli Toddy: A warm and simple serve with a traditional edge.

Ingredients: 35ml Tullibardine 25ml Cloudy Apple 15ml Honey 70ml Hot Water

Gold Leith (shown left below): A zingy take of the classic Gold Rush cocktail. The cold serve is simple and tasty.

Ingredients: 50ml Tullibardine Sovereign 20ml Great British Vermouth 15ml 2:1 Lyles Golden Syrup* 15ml Lemon Juice 5 dashes Orange Bitters

*Lyles syrup – 2 part syrup to one part water.





Burns Dinner at the Botanics

There will be a Burns Supper and Ceilidh at the Botanic Gardens on Friday 25 January 2019. The cost is £45 per head and will include a three course meal with live ceilidh band afterwards.

Sodexo

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<https://atthebotanics.co.uk/event/burns-dinner/>

