

Celebrating Burns Night in the capital – Bonnie & Wild

Bonnie & Wild at St James Quarter are celebrating Burns Night with an extra special version of their free monthly ceilidhs, and a four day Burns Supper.

Hundreds of dancers will enjoy traditional Scottish dances like the Dashing White Sergeant, Strip the Willow and the Gay Gordons. There will also be haggis aplenty with the individual food retailers putting their own twist on haggis pizzas, haggis bonbons and a haggis burger.

Bonnie & Wild's General Manager Kate Russell said: "We're expecting to welcome a couple of hundred dancers along for our Burns ceilidh on Thursday, for what we hope will be one of our biggest and best ceilidhs yet.

"We'll have a bagpiper, who'll be piping in the Haggis before the traditional address midway through our ceilidh, as well as a few other surprises. And as well as the traditional, we've also got the not-so traditional from across our Scottish Marketplace, with the likes of El Perro Negro offering an Ode to a Haggis burger and our Sri Lankan street food kitchen Kochchi trialling a Haggis version of their popular Kotthu dish.

"Burns is a brilliant reason to celebrate our country's food, drink, dance and music. A perfect occasion for family and friends to come together to celebrate our Scottish culture, which Robert Burns and Burns Night itself it so many ways

epitomises.

“Bonnie & Wild is all about showing the breadth and depth of Scottish food and drink in a beautiful setting, and with the best example of Scottish hospitality. We’re very excited to be offering this range of Burns-inspired dishes and showing off the many ways Scotland’s national dish can be cooked and enjoyed, while also encouraging everyone to take the floor on Thursday for our free White Heather Club ceilidh.”

Traditional Haggis, Neeps and Tatties comes from National Chef Gary Maclean’s Creel Caught, while family favourite Stack & Still has both sweet and savoury pancake options for diners over the weekend, with a Haggis stack available along with a Cranachan stack for dessert lovers. Edinburgh’s east PIZZA will be offering a special Haggis topping for their sourdough pizzas.

Acclaimed gelateria Joelato have made a Whisky and Marmalade gelato and a Hot Toddy Sorbet after partnering with local distillery Daffy’s. With a nod to traditional Scottish fare, Scottish deli Soup & Caboodle will have a pot of traditional seafood soup Cullen Skink on the go, alongside Haggis pies and takeaway Haggis for those people wanting a Burns Supper at home.

Not to be left out, Bonnie & Wild’s Rarity bottle shop is recommending Arran Distillery’s Robert Burns single malt or a bonnie bottle of Loch Lomond 18yo, with Bonnie & Wild’s offering Isle of Raasay whisky as their house pour.

www.bonnieandwildmarket.com







