

# **Spend Burns Night at Duck & Waffle**

**If you have not yet made plans for Burns Night then there is still time to book a place at Duck & Waffle Edinburgh where they will celebrate with an evening of chef-curated menu specials and “elevated whisky cocktails” that pay homage to Scotland’s rich cultural heritage.**

Culinary Director Daniel Barbosa and Executive Chef Lucia Gregusova have curated the menu to capture the essence of Scottish flavours. Guests can enjoy classics like Haggis, Neeps & Tatties, a hearty Cullen Skink and served with fresh sourdough, and a delightful Cranachan Knickerbocker with raspberries, whisky cream, and caramelised oats. In true Burns Night style, a series of elevated whisky cocktails accompanies the main event.















▪ BURNS NIGHT MENU SPECIALS:

- HAGGIS, NEEPS & TATTIES spring onions
- CULLEN SKINK, haddock, chives, sourdough bread
- CRANACHAN KNICKERBOCKER (V) raspberries, whisky cream, caramelised oats
- ELEVATED WHISKY COCKTAILS
- **THE ROYAL MILE**
- Highland Park 12 year / yellow chartreuse / fresh lemon juice / Angostura bitters A showcase of HP12's versatility; citrus and honey notes layered with smokiness.
- **MOMENT IN TIME**
- Bowmore 12 year / white grape & apricot soda / peach syrup & peach bitters Bowmore's distinguished profile complemented by the sweet essence of stone fruits.
- **HIDDEN GEM**
- Macallan 12 year / Oloroso / housemade orange & tonka bean syrup / Champagne
- Warming and elegant; Macallan's complexity enhanced with nuttiness and citrus spice.
- **TICKET TO RIDE**
- Highland Park 12 year / Aperol / Martini Rosso / Irn-Bru cordial
- Vibrant, refreshing, and playful. Double the nostalgia, double the fun. Chilled and poured over ice.
  
- Reservations: <https://duckandwaffle.com/edinburgh/reservations/>
- Date: Thursday, January 25, 2024
- Menu: Burns Night menu specials available all day, in addition to the signature menu.
- Address: Duck & Waffle Edinburgh, St James Quarter, 400-402 St James Square, EH1 3AE