the BIG burns supper

“should auld acquaintance be forgot”

Robert Burns 1759-1796
Introducing the Big Burns Supper

The Big Burns Supper is about bringing Business School alumni together and having some fun. In addition to our popular Edinburgh alumni event, we would like to inspire alumni to host their own Burns Suppers – to connect Business School alumni locally, make new connections and rekindle old acquaintances. The aim is to have a series of events that alumni can attend; with photographs and stories being shared in Aluminate. Essentially, it’s an excuse for an international party!

What’s involved?

A Burns Supper is a celebration of the life and poetry of Robert Burns. Burns Suppers can be formal or informal – it’s up to you. It could be a dinner party at your house, a meal at a local restaurant or a black tie event at a 5-star hotel. The core components are:

- Haggis, neeps (turnips/swede) and tatties (potatoes) (subject to local availability)
- Scotch Whisky
- Some recitals (the Selkirk Grace, Address to the Haggis and Auld Lang Syne)
- Scottish music (a piper if you know one, or a CD of traditional or contemporary tunes)
- Business School alumni, friends and partners

How can the Alumni Team help?

- We can help get invitations out to alumni in your area
- We’ve provided this party pack with templates for bunting and place cards to help dress the room
- You’ll find recipe ideas and copies of traditional Burns poems in this guide

The Business School Community

The University of Edinburgh Business School is proud to support a thriving alumni network, connecting over 12,000 alumni in over 110 countries worldwide. Members of our alumni community have a life-long link with the School, which provides a range of services and events designed to maximise our alumni’s qualifications and support them throughout their professional life. The alumni team’s role is to help you get the most from the alumni network.

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A Formal Burns Supper

Piping in the Guests
Either pipes, or some traditional Scottish music to play which people take their seats. If there is a high/top table, guests should remain standing until those at the high table are ready to be seated.

Host’s Welcome
The host says a few words welcoming everyone to the supper and perhaps stating the reason for it. The event is declared open.

All of the guests are seated and grace is said, usually using the Selkirk Grace, a well-known thanksgiving said before meals, using the Scots language. Although attributed to Burns, the Selkirk Grace was already known in the 17th century, as the ‘Galloway Grace’ or the ‘Covenanters’ Grace’. It came to be called the Selkirk Grace because Burns was said to have delivered it at a dinner given by the Earl of Selkirk.

The Selkirk Grace
Some hae meat and canna eat,
And some wad eat that want it;
But we hae meat, and we can eat,
And sae let the Lord be thankit.

The Supper starts with the soup course. Normally a Scotch Broth, Potato Soup or Cock-a-Leekie is served.

‘Piping’ of the haggis
Everyone stands as the main course is brought in. This is always a haggis on a large dish. It is usually brought in by the cook, generally while a piper plays bagpipes and leads the way to the host’s table, where the haggis is laid down. A whisky-bearer should also arrive to ensure the toasts are well lubricated.

The host, or perhaps a guest with a talent for speaking, then recites the Address to a Haggis. The reader should have his knife poised at the ready. When the reader says the line ‘An’ cut you up wi’ ready slicht’, they cut open the haggis with a sharp knife, making sure to split out some of the tasty gore within (‘trenching its gushing entrails’). The recital ends with the reader raising the haggis in triumph during the final line ‘Gie her a haggis!’ which the guests greet with enthusiastic applause.

Address To a Haggis
Fair fa’ your honest, sonsie face,
Great chieftain o’ the puddin-race!
Aboon them a’ ye tak your place,
Painch, tripe, or thairm:
Weel are ye wordy o’ a grace
As lang’s my arm.

The groaning trencher there ye fill,
Your hurdies like a distant hill,
Your pin wad help to mend a mill
In time o’ need,
While thro’ your pores the dews distil
Like amber bead.

His knife see rustic Labour dicht,
An’ cut you up wi’ ready slicht,
Trenching your gushing entrails bricht,
Like ony ditch;
And then, O what a glorious sicht,
Warm-reekin, rich!

Then, horn for horn, they stretch an’ strive:
Deil tak the hindmaist! on they drive,
Till a’ their weel-swall’d kytes belyve,
Are bent like drums;
Then auld Guidman, maist like to rive,
‘Bethankit’ hums.

Is there that o’re his French ragout
Or olio that wad staw a sow,
Or fricassee wad mak her spew
Wi’ perfect scunner,
Looks down wi’ sneering, scornfu’ view
On sic a dinner?

Poor devil! see him ower his trash,
As feckless as a wither’d rash,
His spindle shank, a guid whip-lash,
His niece a nit;
Thro’ bloody flood or field to dash,
O how unfit!

But mark the Rustic, haggis fed,
The trembling earth resounds his tread.
Clap in his wallie nieve a blade,
He’ll mak it whistle;
An’ legs an’ arms, an’ heads will sned,
Like taps o’ thistle.

Ye Pow’rs wha mak mankind your care,
And dish them out their bill o’ fare,
Auld Scotland wants nae skinkin ware
That jaups in luggies;
But, if ye wish her gratefu’ prayer,
Gie her a haggis!

Toast to the Haggis
At the end of the poem, a Scotch whisky toast will be proposed to the haggis, then the guests will sit down to the meal. The haggis is traditionally served with mashed potatoes (tatties) and mashed turnips (neeps). In larger events, the piper leads a procession carrying the haggis out to the kitchen for serving. The audience members should clap as the procession departs.
The Meal
The courses normally use traditional Scottish recipes. For instance, dessert may be Cranachan or Tipsy Laird (whisky trifle) followed by oatcakes and cheese, all washed down with the ‘water of life’ (uisge beatha) – Scotch whisky. See the Burns Supper Menu Suggestions section for ideas. When the meal reaches the coffee stage, speeches and toasts are given. In order, the core speeches and toasts are:

Immortal memory
One of the guests gives a short speech, remembering some aspect of Burns’ life or poetry. This may be light-hearted or serious. A good speaker prepares a speech with his audience in mind, since above all the Burns’ supper should be entertaining.

 составляет:
Everyone drinks a toast to Robert Burns.

Appreciation
The host will normally say a few words thanking the previous speaker for his speech and may comment on some of the points raised.

Toast to the Lassies
This was originally a short speech given by a male guest in thanks to the women who had prepared the meal. However, nowadays it is much more wide-ranging and generally covers the male speaker’s view on women. It is normally amusing but not offensive, particularly bearing in mind that it will be followed by a reply from the ‘lassies’ concerned.

The men drink a toast to the women’s health.

Reply to the Toast to the Lassies
This is occasionally (and humorously) called the ‘Toast to the Laddies’ and, like the previous toast, it is generally quite wide-ranging nowadays. A female guest will give her views on men and reply to any specific points raised by the previous speaker. Like the previous speech, this should be amusing, but not offensive. Quite often the speakers giving this toast and the previous one will collaborate so that the two toasts complement each other.

Works by Burns
After the speeches there may be singing of songs by Burns — *Ae Fond Kiss*, *Parcel o’ Rogues*, *A Man’s a Man* — and more poetry — *To a Mouse*, *To a Louse*, *Tam o’ Shanter*, *The Twa Dugs*, *Holy Willie’s Prayer*. This may be done by guests or by invited experts, and goes on for as long as the guests wish. It may include other works by poets influenced by Burns. Foreign guests can also sing or say works from their land.

Closing
Finally the host will call on one of the guests to give the vote of thanks, after which everyone is asked to stand, join hands, and sing *Auld Lang Syne* bringing the evening to an end.
Auld Lang Syne
(Burns Original Scots verse)
Should auld acquaintance be forgot,
and never brought to mind?
Should auld acquaintance be forgot,
and auld lang syne?

CHORUS:
For auld lang syne, my jo,
for auld lang syne,
we’ll tak a cup o’ kindness yet,
for auld lang syne.

And surely ye’ll be your pint-stowp!
and surely I’ll be mine!
And we’ll tak a cup o’ kindness yet,
for auld lang syne.

CHORUS
We twa hae run about the braes,
and pu’d the gowans fine;
But we’ve wandered mony a weary fit,
sin auld lang syne.

CHORUS
We twa hae paidl’d i’ the burn,
frae morning sun till dine;
But seas between us braid hae roar’d
sin auld lang syne.

CHORUS
And there’s a hand, my trusty fiere!
and gie’s a hand o’ thine!
And we’ll tak a right gude-willy waught,
for auld lang syne.

CHORUS

Auld Lang Syne
(English Translation)
Should old acquaintance be forgot,
and never brought to mind?
Should old acquaintance be forgot,
and old lang syne?

CHORUS:
For auld lang syne, my dear,
for auld lang syne,
we’ll take a cup of kindness yet,
for auld lang syne.

And surely you’ll buy your pint cup!
and surely I’ll buy mine!
And we’ll take a cup o’ kindness yet,
for auld lang syne.

CHORUS
We two have run about the slopes,
and picked the daisies fine;
But we’ve wandered many a weary foot,
since auld lang syne.

CHORUS
We two have paddled in the stream,
from morning sun till dine³;
But seas between us broad have roared
since auld lang syne.

CHORUS
And there’s a hand my trusty friend!
And give me a hand o’ thine!
And we’ll take a right good-will draught,
for auld lang syne.

CHORUS

Useful Links
http://www.bbc.co.uk/arts/robertburns/burns_night_running_order.shtml
http://www.visitscotland.com/about/robert-burns/supper-whats-involved
http://www.robertburns.org/suppers/
Burns Poetry

A Red, Red Rose (1794)
O my Luve’s like a red, red rose,
That’s newly sprung in June:
O my Luve’s like the melodie,
That’s sweetly play’d in tune.

As fair art thou, my bonie lass,
So deep in luve am I;
And I will luve thee still, my dear,
Till a’ the seas gang dry.

Till a’ the seas gang dry, my dear,
And the rocks melt wi’ the sun;
And I will luve thee still, my dear,
While the sands o’ life shall run.

And fare-thee-weel, my only Luve!
And fare-thee-weel, a while!
And I will come again, my Luve,
Tho’ twere ten thousand mile!

To a Mouse (written 1785 after finding a nest full of mice during the winter)
Wee, sleekit, cow’rin, tim’rous beastie,
O, what a panic’s in thy breastie!
Thou need na start awa sae hasty
Wi bickering brattle!
I wad be laith to rin an’ chase thee,
Wi’ murdering pattle.

I’m truly sorry man’s dominion
Has broken Nature’s social union,
An’ justifies that ill opinion
Which makes thee startle
At me, thy poor, earth born companion
An’ fellow mortal!

I doubt na, whyles, but thou may thieve;
What then? poor beastie, thou maun live!
A daimen icker in a thrave
‘S a sma’ request;
I’ll get a blessin wi’ the lave,
An’ never miss’t.

Thy wee-bit housie, too, in ruin!
It’s silly wa’s the win’s are strewin!
An’ naething, now, to big a new ane,
O’ foggage green!
An’ bleak December’s win’s ensuin,
Baith snell an’ keen!

Thou saw the fields laid bare an’ waste,
An’ weary winter comin fast,
An’ cozie here, beneath the blast,
Thou thought to dwell,
Till crash! the cruel coulter past
Out thro’ thy cell.

That wee bit heap o’ leaves an’ stibble,
Has cost thee monie a weary nibble!
Now thou’s turned out, for a’ thy trouble,
But house or hald,
To thole the winter’s sleety dribble,
An’ cranreuch cauld.

But Mousie, thou art no thy lane,
In proving foresight may be vain:
The best-laid schemes o’ mice an’ men
Gang aft agley,
An’ lea’e us nought but grief an’ pain,
For promis’d joy!

Still thou are blest, compared wi’ me!
The present only toucheth thee:
But och! I backward cast my e’e,
On prospects drear!
An’ forward, tho’ I canna see,
I guess an’ fear!

Useful Links
http://www.robertburns.org/works/
**Burns Supper Menu Suggestions**

**Starters (select one)**
Scotch broth  
Cock-a-leekie soup  
Cullen skink

**Main course (serve them all)**
Haggis (meat or vegetarian)  
Neeps (cooked and mashed turnip/swede)  
Tatties (cooked and mashed potatoes)  
Whisky cream sauce (to pour over all the above!)

**Desserts (choose one, or serve a dessert and cheese course)**
Cranachan  
Clootie dumpling  
Tipsy Laird (whisky trifle)  
Oatcakes and cheese selection  
Followed by Tea & Coffee – and an opportunity for Traditional Burns Supper speeches

**To Drink**
Scotch Whisky or whatever takes your fancy!

**Useful Links**
http://www.bbc.co.uk/food/occasions/burns_night  
http://www.scotland.org/features/burns-supper-guide

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**Haggis Suppliers**

Despite some restrictions, it is possible to obtain haggis (or versions of it) in most countries. Here are a few links to help in your search for that illusive beastie. We also include two recipes to make your own!

**UK distributors**
http://www.buy-haggis.co.uk/

**Worldwide stockists**
http://www.thehaggis.com/EZ/sh/sh/page04.php?PHPSESSID=4vi60ufc69iv1m0fdcm92uvn77

**USA**
http://www.caledoniankitchen.com/canned-scottish-haggis/
Cock-a-leekie soup
Serves 6
Prep: 15 minutes
Cooking time: 1 hour 30 minutes

Ingredients
- 1 tbsp vegetable oil
- 1 medium chicken, jointed into pieces
- 180g/6 oz smoked bacon lardons
- 2 carrots, chopped
- 2 celery sticks, chopped
- 1-2 leeks, washed and cut into thick rounds (tops reserved)
- splash of white wine
- 2 bay leaves
- ½ bunch thyme sprigs
- 15-20 stoned prunes
- good-quality bread, to serve

Preparation
1. Heat the oil in a large heavy-based saucepan until hot. Fry the chicken pieces in batches until golden brown, then remove and set aside. Add the bacon, carrots, celery and leek tops, and fry for 5 mins until it all starts to brown. Pour off any excess fat.
2. Splash in the wine and boil rapidly, scraping the bottom of the pan. Return the chicken pieces with the herbs and add enough cold water to cover. Slowly bring to the boil, then simmer for 40 mins until the chicken is tender.
3. Remove the chicken to a plate, cover with foil and leave to cool slightly. Strain the soup into a clean saucepan and discard all the other ingredients. Leave to stand for a few mins and skim off any fat that rises to the top. Pull the meat from the chicken bones and tear into large chunks.
4. Simmer the soup with the chicken, leeks and prunes for another 20-30 mins. Season to taste and serve with really good bread.
Scotch Broth

Serves 6-8
Prep: 5 hours (including soaking time)
Cooking time: 1 to 2 hours

Ingredients

- 250g/8oz carrots, peeled, diced
- 250g/8oz turnips, diced
- 2 onions, peeled, diced
- 1 celery stalk, diced
- 1 leek, white part only, sliced
- 75-125g/3-4oz pearl barley
- 125g/4oz dried peas, soaked in water for 4-5 hours, drained
- salt and freshly ground black pepper
- 2.3litres/4 pints lamb or mutton stock
- 85g/3oz kale, chopped (optional)
- salt and freshly ground black pepper

Preparation

1. Heat all of the ingredients, except the kale, in a large saucepan until boiling.
2. Reduce the heat and simmer gently for a 2-3 hours, or until the peas and pearl barley are soft.
3. Stir in the kale and cook for a further 10-12 minutes, or until the kale is tender. Season, to taste, with salt and freshly ground black pepper.

COOKING OPTION: This soup is perfect for the slow cooker. Simply tip in all the ingredients and cook on high for 6-8 hours (or until the barley is soft).
Cullen Skink (soup)
Serves 6
Prep: 10 minutes
Cooking time: 20 minutes

Ingredients
- 500g/18oz undyed smoked haddock, skin on (if you can’t find smoked haddock, any smoked white fish will work)
- A bay leaf
- Knob of butter
- 1 onion, peeled and finely chopped
- 1 leek, washed and cut into chunks
- 2 medium potatoes, unpeeled, cut into chunks
- 500ml/2 cups whole milk
- Chives, chopped, to serve

Preparation
1. Put the fish into a pan large enough to hold it comfortably, and cover with about 300ml cold water. Add the bay leaf, and bring gently to the boil. By the time it comes to the boil, the fish should be just cooked – if it’s not, then give it another minute or so. Remove from the pan, and set aside to cool. Take the pan off the heat.
2. Melt the butter in another pan on a medium-low heat, and add the onion and the leek. Cover and allow to sweat, without colouring, for about 10 minutes until softened. Season with black pepper.
3. Add the potato and stir to coat with butter. Pour in the haddock cooking liquor and bay leaf, and bring to a simmer. Cook until the potato is tender.
4. Meanwhile, remove the skin, and any bones from the haddock, and break into flakes.
5. Lift out a generous slotted spoonful of potatoes and leeks, and set aside. Discard the bay leaf. Add the milk, and half the haddock to the pan, and either mash roughly or blend until smoothish.
6. Season to taste, and serve with a generous spoonful of the potato, leek and haddock mixture in each bowl, and a sprinkling of chives.
Traditional Haggis

Serves 4-6
Prep: Overnight
Cooking time: Over 2 hours cooking time

This is an authentic recipe from Scotland and the ingredients and methods of cooking may be unfamiliar. Not for the faint hearted! Please make sure to source ingredients from a reputable butcher or market.

Ingredients

- 1 sheep’s stomach or ox cecum, cleaned and thoroughly, scalded, turned inside out and soaked overnight in cold salted water
- heart and lungs of one lamb
- 450g/1lb beef or lamb trimmings, fat and lean
- 2 onions, finely chopped
- 225g/8oz oatmeal
- 1 tbsp salt
- 1 tsp ground black pepper
- 1 tsp ground dried coriander
- 1 tsp mace
- 1 tsp nutmeg
- water, enough to cook the haggis
- stock from lungs and trimmings

Preparation

1. Wash the lungs, heart and liver (if using). Place in large pan of cold water with the meat trimmings and bring to the boil. Cook for about 2 hours.
2. When cooked, strain off the stock and set the stock aside.
3. Mince the lungs, heart and trimmings.
4. Put the minced mixture in a bowl and add the finely chopped onions, oatmeal and seasoning. Mix well and add enough stock to moisten the mixture. It should have a soft crumbly consistency.
5. Spoon the mixture into the sheep’s stomach, so it’s just over half full. Sew up the stomach with strong thread and prick a couple of times so it doesn’t explode while cooking.
6. Put the haggis in a pan of boiling water (enough to cover it) and cook for 3 hours without a lid. Keep adding more water to keep it covered.
7. To serve, cut open the haggis and spoon out the filling. Serve with neeps (mashed swede or turnip) and tatties (mashed potatoes).
Vegetarian Haggis
Serves 4
Prep: 20 minutes
Cooking time: Approx. 25 minutes

Ingredients
- 4-5 shallots, finely chopped
- 2 cloves garlic, finely sliced
- 30g butter
- 75g white mushrooms, roughly chopped
- Generous pinch of cayenne pepper
- ½ tsp ground cinnamon
- ½ tsp allspice, ground in a pestle and mortar
- A few scrapes of freshly grated nutmeg
- 3 carrots, peeled and grated
- 75g red lentils
- The juice and zest of a lemon
- About 500ml vegetable stock
- Small bunch rosemary, leaves stripped and finely chopped
- Small bunch thyme, leaves stripped
- ½ tin of red kidney beans, rinsed
- 50g pinhead oatmeal
- 1 egg (optional, see *Optional note)
- Vegetarian sausage casing (optional, see *Optional note)

Preparation
1. In a medium-sized sauce pan, sweat the onions and garlic in the butter until very soft. Add the mushrooms and sauté until they’ve released their water and started to brown. Add the spices and continue cooking for a couple of minutes, then add the carrots, lentils and lemon zest, and pour over the boiling stock until the ingredients are just submerged. Simmer, covered, until the lentils are soft – about 15 minutes.
2. Mash the beans roughly with a fork, then add them to the pan with the oatmeal. Add a little more stock if you think it’s needed, but remember that the point of the oatmeal is to absorb the last of the liquid so you’re left with something relatively firm. Stir over a low heat until the oatmeal has plumped. Add the lemon juice, then taste and correct seasoning – be quite generous with the salt. *see Optional
3. Spoon out the haggis and serve with neeps and tatties.

*OPTIONAL: At this point, if you like, let the haggis cool completely, then beat an egg and stir it thoroughly into the mix. Stuff this into a large vegetarian sausage skin, making sure there are no air pockets, then wrap tightly in tinfoil. Poach gently for 30 minutes before unwrapping, then cut it up and serve.
Neeps and Tatties
Serves 4
Prep: 15 minutes
Cooking time: 25 minutes

Ingredients
- 250g/9oz swede/turnip, cut into quarters
- 200g/7oz unsalted butter
- 1 tbsp double cream
- salt and freshly ground black pepper
- 450g/1lb potatoes, quartered

Preparation
1. For the neeps and tatties, prepare them to cook at the same time.
2. **For the neeps**: bring a pan of salted water to the boil, add the swede/turnip pieces and cook for 20-25 minutes, or until tender.
3. Drain well, then return to the pan, add half of the butter and all of the cream and mash until smooth. Season, to taste, with salt and freshly ground black pepper. Set aside and keep warm.
4. **For the tatties**: Bring the potato pieces to the boil in a separate pan of salted water, then reduce the heat and simmer for 20-25 minutes, or until tender.
5. Drain well, then return to the pan, add the remaining butter and mash until smooth. Season, to taste, with salt and freshly ground black pepper. Set aside and keep warm.
6. Spoon the neeps and tatties alongside your haggis.
Whisky Cream Sauce

Serves: 8
Prep: 5 minutes
Cooking time: 10 minutes

Ingredients
- 500ml/17fl oz double cream
- 2 tsp wholegrain mustard
- 1 tbsp Dijon mustard
- 2 tsp whisky
- sea salt and freshly ground white pepper
- 1 tbsp chopped fresh chives
- ½ lemon, juice only

Preparation
1. For the whisky sauce, heat the double cream in a pan over a medium heat. Add the wholegrain mustard, Dijon mustard and whisky and stir to combine. Increase the heat until the mixture is simmering and continue to cook for 1-2 minutes.
2. Remove the pan from the heat and season, to taste, with salt and freshly ground white pepper. Stir in the tablespoon of chives, then whisk in the lemon juice.
3. Serve warm, liberally spooned over the haggis, neeps and tatties!
Cranachan

Serves: 4
Prep: 15 minutes
Chill time: 1 to 2 hours

Ingredients
- 1lb/500g fresh raspberries
- 3oz/75g pinhead oatmeal
- 6 tbsp whisky
- 3 tbs runny Honey
- 1pt/600 ml Double cream

Preparation
1. Spread oatmeal on a baking sheet and toast in a medium oven until crisp for 3-6 minutes, but be careful they don’t burn.
2. Whilst the oatmeal cools whip the cream until it is thick but not stiff.
3. Blend half the raspberries (except save a small handful for garnish) until they form a smooth purée.
4. Fold gently the oatmeal, whisky, honey and cream and raspberries.
5. Place most of the remaining raspberries in the bottom of tall serving glasses, then spoon the mixture onto the raspberries.
6. Chill for an hour or two before serving.
7. Just before serving, garnish with a few fresh raspberries and drizzled with a wee bit honey.
**Tipsy Laird trifle**

Serves 6  
Prep: 30 minutes  
Cooking time: None

This version is quick and easy to make using ready-made custard or with custard powder following the packet instructions.

**Ingredients**
- 300g/10oz pound cake/sponge cake, halved and cut into thick slices
- 300g/10 oz fresh raspberries, frozen are fine but defrost thoroughly
- 6 tbsp blended whisky or Drambuie
- 2 cups/500ml cups thick, ready-made, custard sauce
- 2 cups/500ml heavy/double or whipping cream, softly whipped
- Handful, toasted, flaked almonds

**Preparation**
1. The trifle can be made in one large glass dish or into individual glasses
2. Line the bottom of the dish or glasses with the cake slices.
3. Reserve a few raspberries for decoration and layer the remaining evenly over the cake.
4. Sprinkle with the whisky.
5. Spoon over the custard, again in a thick layer.
6. Finish with a thick layer of whipped cream either spooned over or piped using a piping bag.
7. Decorate with raspberries and a few toasted, flaked, almonds.
Clootie Dumpling

Serves 8
Prep: 30 minutes to 1 hour
Cooking time: Over 2 hours

Ingredients
- 225g (8oz) plain flour, plus 25g (1oz) for sprinkling
- 1 tsp bicarbonate of soda
- 1 tsp mixed spice
- 1 tsp ground cinnamon
- 1 tsp ground ginger
- ¼ tsp sea salt
- 175g/6oz caster sugar, plus 1 tbsp for sprinkling
- 100g/4oz shredded suet
- 100g/4oz sultanas
- 75g/3oz currants
- 75g/3oz chopped stoned dates
- 50g/2oz Muscatel raisins
- 1 apple or carrot, coarsely grated
- 1 tbsp black treacle
- 1 medium farm-fresh egg
- 150ml/5fl oz buttermilk
- 225g/8oz clotted cream

Preparation
1. Sift the flour, bicarbonate of soda, spices and salt into a bowl and stir in the sugar, suet, dried fruits, and the grated carrot or apple.
2. Mix the black treacle with the egg and some of the buttermilk and mix into the dry ingredients to give soft mixture with a cake-like dropping consistency.
3. Dip a large piece of muslin, an old pillowcase, a pudding cloth or a tea towel into boiling water, remove it and squeeze out the excess water. Lay it out on a surface and sprinkle a 30cm/12in circle in the centre with the 25g/1oz of flour and the 1 tbsp of caster sugar. Spoon pudding mixture on top and tie securely with string, leaving a little room for the pudding to expand.
4. Rest a large heatproof trivet or container in the base of a large pan so that the pudding is not in direct contact with the heat. Place the pudding on the trivet/container, knotted side up. Pour in enough water almost to cover the pudding, cover with a tight-fitting lid and simmer gently for 3-4 hours. Take a peek every now and then and then to check the water level and top it up if necessary.
5. Preheat the oven to 180C/350F/Gas 4. Lift the pudding out of the pan and dip it briefly in a bowl of cold water (to ensure that the outside of the pudding does not stick to an ovenproof serving plate). Then remove remove the cloth and place the pudding on an ovenproof dish/plate. Slide it into the oven and leave it for 15 minutes until the outside of the pudding has dried off.
6. Serve in chunky wedges with scoops of clotted cream and perhaps a small glass of whisky.
Printed Materials

Included
Bunting
Placecards
Menu card
Table card
Auld Lang Syne

Instructions
Download the printed material here: http://bit.ly/1ktpgeH
For best results, print on thicker cardstock paper.

Bunting
Print single-sided copies of the template. The more you print, the more bunting you get to make!
Cut on solid line.
Fold the flap along the dotted line.
Place a length of string under the flap and glue down.
Repeat along the string for each flag.

Placecards
Print a few copies of the template. Each sheet includes placecards for 6 guests.
Cut along the central white line. Cut along two further white border lines.
Fold placecard in half and write name of guest in the white space on the card.
Place placecard in front of seat where guest will sit.
Alternatively, you can leave placecards blank; guests can fill in their own names as they decide their seats.

Menu card
Print a few copies of the template, at least one for each table.
Create a text document with your menu.
Align text on the page to fit within the white area on the template.
Print menu over pre-printed template document.

Table card
Table card can be double-sided if desired: Tartan page on one side, Auld Lang Syne sheet overleaf.
Print a few copies of the template, at least one for each table. If printed double-sided, print other page on reverse side at this point.
Fold sheet in half. Use the white space on the Tartan page to write table names or any other information you’d like. Stand table cards at each table.