

**DOON SOOTH? CELEBRATE BURNS NIGHT IN THE BIG SMOKE AND BEYOND WITH
POSH NOSH AND TIPPLES**

(Down South? Celebrate Burns Night in the capital with great food and drinks)

The iconic Scottish occasion in celebration of the late Rabbin Burns has become a national affair. Grab a mate and a copy of too a mouse (famous Burns poem) and celebrate at London's [The Marylebone Hotel](#).

A TASTE OF FREEDOM: THE MARYLEBONE HOTEL

**SAVOUR THE BEST OF SCOTLAND WITH A DINNER IN COLLABORATION WITH LEADING HERITAGE WHISKY BRAND
'THE DALMORE'**



Date: January 25th, 2023

Venue: 108 Brasserie at The Marylebone Hotel

Time: 12pm –9:30pm

Price: £65 per person

This Burn's Night, [108 Brasserie](#) at [The Marylebone Hotel](#) welcomes all to explore a one-night-only special Burn's Night menu in partnership with heritage whisky brand 'The Dalmore'. The menu in celebration of the late poet Robert Burns pairs traditional Scottish dishes with key tipples from The Dalmore collection. Over one sitting visitors will enjoy a three-course feast which explores the most important delicacies the nation has to offer. Starting with 'Cullen Skink', a warming smoked haddock and potato soup paired with Dalmore 12-Year-Old. The main event 'Scottish Beef Cheek' features Scottish beef cheek rosti, a traditional haggis, neeps and tatties and whiskey cream sauce, paired with Dalmore's smoky cigar malt. The final treat 'Cranachan' is a showstopping dessert with Scottish oats, honey, raspberries, scotch cream and shortbread. Paired with the elusive Dalmore 15-Year-Old.

HOW: The Burn's Night menu is available for £65 per person and can be booked online through [108 Brasserie's Website](#)