Cooking Guidelines

- 1. Bring a pan of water to the boil
- 2. Place the Haggis in the boiling water, and turn the heat down to a gentle simmer
- 3. Allow the haggis to simmer for 30 minutes (for a 500g Haggis)
- 4. Remove the Haggis from the casing
- 5. Serve with nenps and tatties (mashed turnip and creamed potatoes) and Whisky Sauce or Gravy.



What is Haggis?

Haggis is a savoury pudding that contains sheep's pluck, minced with onion, oatmeal, suet, spices, and salt, mixed with stock, and cooked. While traditionally encased in the animal's stomach, you can now



enjoy serving it in an artificial casing instead. You also have a vegetarian option where the meat is simply replaced with chopped root vegetables.



Haggis is traditionally eaten at a Burns Supper to celebrate the life and poetry of the poet Robert Burns (25 January 1759 – 21 July 1796), the author of many Scots poems. The suppers are normally

held on or near the poet's birthday, 25th January.

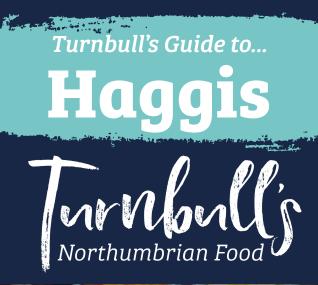
Turnbull's of Alnwick Food Hall:

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Click & Collect Online





Everything you need to know about Turnbull's Northumbrian Haggis!



Turnbull's Haggis Menu...

Haggis Olives

Northumbrian Haggis encased in tender Beef Minute Steaks and coated with seasoned oil. Cook for 20-25 minutes in an oven pre-heated to 190° c.



Balmoral Chicken

Chicken Breast Fillet filled with Northumbrian Haggis, Peppercorn Sauce and Red Onion. Cook for 30 minutes in an oven preheated to 190° c.



Haggis Wellington

Haggis, Black & White Pudding with Red Onion and Whiskey Sauce encased in Puff Pastry.



Cook on a baking sheet for 30 minutes in an oven pre-heated to 190 ° c.

Haggis Truffles

Haggis Sausage filled with Haggis, Whisky Sauce, Red Onion and topped with Cheesy Mash and coated with Black Garlic Marinade. Cook for 25 minutes in an oven pre-heated to 190° c.

Mini Haggis Bon-bons

Pork and Haggis sausage formed in to mini bonbons and coated in a Garlic Crumb. Served on a bed of creamy Mushroom Sauce, six in a tray. Cook for 20-25 minutes in an oven preheated to 190 °c.

Haggis, Neaps & **Tatties Ready Meal**

Northumbrian Haggis with mashed Neaps & Tatties topped with Gravy. Re-heat untill piping hot, approx. 20-25 minutes in an oven pre-heated to 190°c.

Haggis, Neeps & **Tatties Pie**

Haggis, Neeps & Tatties layered and served in a pastry pie shell!



Burns Night Supper Box

Starter: Cock a Leekie Soup

Main: Haggis, Neeps & Tatties with **Whisky Gravy**

Dessert: Cranachan

Darling Blue Cheese with **Scottish Oatcakes**

£40.00

Serves two, pre order only,



Find the golden haggis!

Each supper kit will contain a mystery gift and one out of the 50 total boxes available will contain the 'Golden Haggis' worth £50 in Turnbull's Vouchers

Terms & Conditions Apply





