

A BOSTIN' BURNS NIGHT



Celebrate Burns Night (or any chilly evening) with Essington Farm's home-made haggis, haggis sausages, and hearty haggis pies. This page shows you how to turn each into an easy, comforting meal, with minimal prep and maximum flavour.

Essington home-made haggis, neeps & tatties

Essington Farm's home-made haggis is easy to cook and full of flavour, perfect for your Burns Night table. Serve with classic neeps and tatties – use fresh local potatoes and swede for the perfect feast.

Ingredients

Essington home-made haggis (tube or pre-sliced)
Potatoes & Swede, peeled and chopped
Butter and a splash of milk or cream (for mashing)
Salt and black pepper

Method

Prepare the neeps and tatties - boil the potatoes and swede in salted water until tender. Drain, then mash separately or together with butter, a splash of milk or cream, and seasoning.

Cook the haggis – choose your method

Microwave: Heat the haggis until piping hot in the centre.

Oven: Place in an ovenproof dish, cover if needed, and bake until thoroughly heated through.

A BOSTIN' BURNS NIGHT



Air fryer – in the tube: Place the haggis tube in a silicone container so it won't roll, then air fry at 180°C / 360°F for about 15 minutes, or until piping hot in the centre.

Air fryer – sliced: Remove packaging, place slices in the basket in a single layer, and air fry at 180°C / 360°F for about 10 minutes, or until piping hot in the centre.

To Serve:

Spoon generous mounds of neeps and tatties onto warm plates.

Top with slices or spoonfuls of Essington home-made haggis and finish with a grind of black pepper.

Essington haggis sausages & mash

Enjoy a twist on tradition with Essington haggis sausages – all the rich, peppery flavour of haggis in a handy sausage. Perfect for quick midweek meals, Burns Night breakfasts, or stuffing into giant Yorkshire puddings.

Ingredients

Essington haggis sausages

Local potatoes, for mash

Butter and milk or cream

Onion gravy (homemade or shop-bought)

Oil or a knob of dripping, for frying or roasting.

A BOSTIN' BURNS NIGHT



Method

Cook the sausages

Air fry: Preheat your air fryer to 190°C for 10 minutes, turning the sausages after 6 minutes, until golden and cooked through. (If your basket is small, cook in two batches.)

Grill: Place under a preheated grill, turning occasionally until golden and cooked through.

Oven-bake: Place on a tray and bake until sizzling and cooked in the centre.

Make the mash and gravy - Boil potatoes in salted water until tender, then mash with butter, milk or cream, and seasoning.

Warm onion gravy in a pan.

To Serve:

Pile creamy mash onto plates, top with haggis sausages, and spoon over plenty of onion gravy for a hearty winter warmer.

For a Burns Night brunch, serve the sausages with fried eggs, toast, or inside a Yorkshire pudding.

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Essington haggis pies

Essington haggis pies are your no-fuss Burns Night supper in one dish. Available in individual portions or family size, each pie is packed with haggis, creamy mashed potatoes, carrot and swede – a complete meal in itself.

Ingredients

Essington haggis pies (individual or family size)

Optional: seasonal greens (kale, cabbage, peas) to serve on the side

Method

Heat the family pie / single pies - Preheat your oven - Place the haggis pies on a baking tray and bake until the filling is piping hot in the centre and the top is lightly golden.

Prepare any sides - While the pies are heating, quickly steam or boil some seasonal greens if you'd like extra veg on the plate.

To Serve:

Place each pie onto a warm plate and add a spoonful of greens on the side.

Enjoy a taste of tradition with all the hard work done for you – a fuss-free

Burns Night treat from Essington Farm.