

 NATIONAL  
GEOGRAPHIC

TRAVELLER

# FOOD

£5.25 • WINTER 2024

**TARTIFLETTE**  
UNCOVER THE STORY OF  
AN ALPINE SPECIALITY

# FEASTS

FROM POLISH CHRISTMAS TO PERSIAN NEW YEAR,  
EXPLORE THE WORLD'S BEST SHARED DINING EXPERIENCES

## SEAFOOD STORY

TASTE THE BOUNTY  
OF TASMANIA'S  
WINDSWEPT COAST

## SPICE IT UP

ENJOY A FAMILY MEAL  
IN ST VINCENT &  
THE GRENADINES

## CULINARY CAPITAL

SAVOUR THE FLAVOURS  
OF STOCKHOLM ON A  
FOOD-FOCUSED BREAK







Cullen skink, a traditional Scottish soup of smoked fish, potatoes and onion  
From top: The whitewashed Prestonfield House; Burns Night at The Globe Inn

## SCOTLAND

# Burns Night

**Each January, indulgent and entertaining feasts take place across Scotland to honour national poet Robert Burns. Words: Joel Porter**

The first Burns supper was held in 1801, five years after the death of Scotland's beloved poet, Robert Burns, setting a template that's remained largely unchanged since: music, poetry, food, whisky. Held each year on or around 25 January (the writer's birthday), Burns suppers traditionally begin with a reading of his poem, *Selkirk Grace*, along with a soup such as cullen skink. Next, a platter of haggis is paraded around the room, often accompanied by a bagpiper, before being presented to 'the addresser', who then recites Burns's poem, *Address to a Haggis*. After several courses and many whisky-fuelled toasts in between, the night is rounded off with a rousing rendition of *Auld Lang Syne*. Here's where you can join in.

### The Globe Inn, Dumfries

The poet's favourite howff (haunt), The Globe Inn understandably makes a huge affair of Burns Night. The 2025 event will include entertainment led by piper Callum Watson, as well as special guests from the Howff Club, a set of local Burns enthusiasts. There'll also be a five-course feast with all the traditional toasts, including the Toast to the Lassies. 25 January; £65 per person. [globeinnndumfries.co.uk](https://globeinnndumfries.co.uk)

### Meldrum House, Aberdeenshire

Given its location, a mile from Glen Garioch Distillery, whisky is naturally a standout feature of the celebrations at Meldrum House hotel. There's a Glen Garioch cocktail on arrival and a dram is served alongside the haggis, which itself comes doused in a sauce made with the distillery's Founders Reserve whisky. A Highland dance performance is followed by a lively ceilidh band. 24 and 25 January; £70 per person. [meldrumhouse.com](https://meldrumhouse.com)

### Ubiquitous Chip, Glasgow

Expect a twist on tradition at the Ubiquitous Chip's Beyond Burns event, where performers from the National Theatre of Scotland will present fresh interpretations of the bard's works. On the menu there's venison haggis, hogget shoulder with mussel ragu and seaweed broth and Arbroath smokie mousse with quail egg. The night isn't a total snub to tradition, however — after dinner, there's a ceilidh and a rendition of *Auld Lang Syne*. 23 January; £80 per person. [ubiquitouschip.co.uk](https://ubiquitouschip.co.uk)

### Prestonfield House, Edinburgh

This hotel's whitewashed exterior comes into its own on Burns Night, when it's used as a canvas for a huge projected image of the poet to greet guests. The 2025 menu promises haggis with neeps and tatties, plus roast Angus beef with whisky-glazed carrots and, to finish it off, sticky toffee pudding with Drambuie butterscotch and clotted cream ice cream. Guest speakers will include broadcaster Jay Crawford and historian Ian Landles. 25 January; £85 per person. [prestonfield.com](https://prestonfield.com)





DINE OUT

# LEYDI

📍 LONDON • [HYDEHOTELS.COM](https://hydehotels.com)

SELIN KIAZIM'S NEW ALL-DAY OPENING PAIRS TOP-LEVEL TURKISH COOKING WITH EYE-CATCHING DECOR

All right, I'll admit it: many of my past dalliances with Turkish food have involved polystyrene. But even great, memorable Turkish food, served on proper crockery, has never been hard to find in London. For this we can thank people like Selin Kiazim, the London-born, Turkish-Cypriot chef and *Great British Menu* winner. Though the grills of her popular Shoreditch restaurant Oklava went out in 2023, she's now back with Leydi, a few paces from the Old Bailey in the new Hyde London City hotel.

A Friday-night kebab joint Leydi is not. The decor is all sugar-almond pinks, eclectic art and plush loveseats; a fig tree here, rattan there. Funky geometric wallpaper — the sort that has you spinning after a few rakis — brightens up the bathroom.

Should you be so inclined, there's a raki menu, served with ice and cold water, and the wine list has a modest showing of Turkish names. But we pick from the cocktails, and, when they do

finally come, they're fun and interesting: the Sultaniye is a blend of rum, apricot and Noilly Prat vermouth, while the minty, gin-based Ayran to You namechecks that salted-yoghurt drink with a briny cloud of yoghurt foam.

We order a feast of small plates, and suddenly the table is crowded with pide and somun flatbreads and smoked aubergine, fiery ezme relish and silky, clay-baked hummus. The honey-drenched börek bulges with feta. I love the cacik, a yoghurt-based dip, thick with cucumber and mint, and the red-pepper sweetness of the nutty muhammara. I could graze on these dishes for days, mopping up every morsel with wads of pide. That Leydi is an all-day affair — open for breakfast from 6.30am — is no bad thing.

The large plates include imam bayildi (stuffed aubergine) and market-priced fish, though we go for the tomato-rich fasulye, a tasty if forgettable £16 cauldron of baked

beans, and, from the mangal corner of the menu, Cornish lamb leg kebab. As you'd expect from a chef as deft at the grill as Kiazim, the few hunks of meat are exquisitely cooked, but it costs £24. The chicken shish, steeped in fenugreek yoghurt, costs £20. I'd expected a little more flesh for my pound, but then again, we are in central London. Still-hungry carnivores can add extra doner meat for £7, but we've overindulged on the small plates.

Yet, we somehow we find room for the künefe, which takes a while to arrive but is glorious when it does: strands of syrupy kataifi pastry shatter beneath the spoon, the inside molten with salty-sweet cheese and pistachio. It could easily serve three or four — or just one greedy food writer.

In a busy opening week, Leydi blushes with promise and service will no doubt sharpen up. After all, it would be cruel to make anyone else wait for that künefe. *Dinner for two (12 dishes) with wine, around £170. Connor McGovern*