

How much haggis will I require?

Weights for catering purposes:

Taster:	50g per person, normally served in paper muffin cases.
Plated Entrée:	100g-125g per person if served with neeps and tatties (mashed Swedes and potatoes). If you are only having the haggis, allow 150g per person.
Main Course:	150g-200g per person.
Ceremonial Paunch: (buffet table)	50g to 75g per person for big haggis eaters. If you choose to order a ceremonial haggis, please allow an extra 500g-700g for wastage i.e. the actual paunch.

These amounts are a guide only. It pays to add 25g per person if they are big haggis eaters. Of course, if the group are all Scots, you will have to take that into account also.

Hosting a Ceremony

- We can arrange the full haggis ceremony with a piper and person to do the address to the haggis.
- This ceremony is ideal for anniversaries, weddings, birthdays, retirement parties, ethnic dinners, fundraising and many more functions.

Contact Gordon Smart to organise a ceremony

Email: gordonsmart@clear.net.nz or

Phone: 09 425 9210