



**The Canadian Branch  
Of  
The Clan Macpherson Association  
Celebrates  
The Immortal Robert Burns  
Saturday January 25—Sunday January 26, 2025  
Idlewyld Inn & Spa  
36 Grand Ave.  
London, ON  
N6C 1K8  
Reservations—519-432-5554**

Robbie Burns Weekend

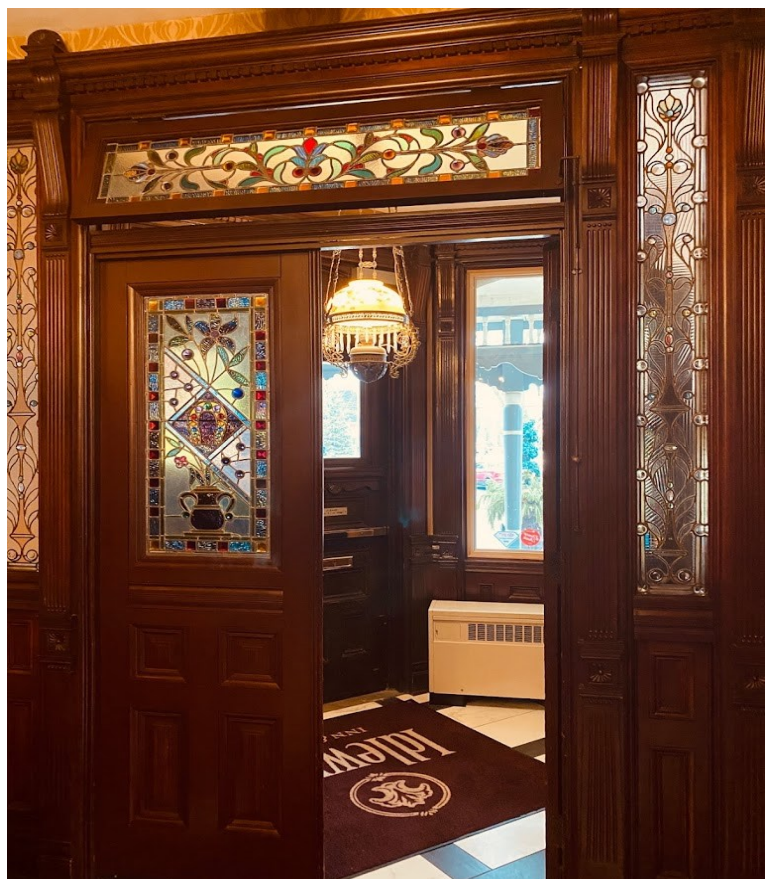
January 25 – 26, 2025

<https://www.idlewyldinn.com/>



Our event will be held in The Idlewyld Mansion which was built in 1878 as a private home for Charles Smith Hyman.

A local landmark, Idlewyld Inn & Spa combines the elegance of a bygone era with all the modern amenities sophisticated travellers have come to expect from a luxury hotel including 21 unique hotel Guest Rooms , on-site Spa , and fine dining Restaurants.





Our Traditional Saturday evening meal,  
will be served in the Wine Cellar at 6:00 pm.

After we have all taken our seats,  
The talented Piper Ewan Macpherson will pipe in the Haggis to  
the Macpherson's Lament.

The Addressing of the Haggis  
will be recited by Bill Macpherson of Mississauga.

**Payment of \$120.00 per person is**

**Due January 20, 2025.**

**Please email funds to [denise.lagundzin@gmail.com](mailto:denise.lagundzin@gmail.com)**

There is a lift to the basement

# **Traditional Scottish cuisine with a fine dining twist**

**Created by**

**Chef de Cuisine, Trevor Stephens**

## Scotland's National Soup

Deconstructed Cock-a-Leekie Soup

Chicken drumstick lollipop, braised leeks & carrots, Julienne  
dates,

bannock crostini, peppered chicken broth

(Poured tableside)

## Scotland's National Dish

Roast Aberdeen Prime Rib with Haggis

sourdough bread and butter

Yorkshire pudding, Rumbledethumps, braised carrots, curly kale,  
and gravy

Vegetarians and Pescatarians options are available

## King of Scotland's Uncontested Dessert

Cranachan

(Napolean Style)

Bread pudding, oat biscuit, raspberry preserve, tablet

Tea & coffee

\$120.00 inclusive

**Cash Bar**

## By The Glass

6 oz | 9 oz | Bottle (750ml)

Sparkling	Blu Giovello Prosecco   Veneto, Italy	15		54
	Benjamin Bridge Nova 7 L'Acadie Blanc, Muscat, Ortega, Riesling, Seyval, Vidal   Nova Scotia, Canada	16		56
White	Petal & Stem - <i>medium &amp; dry - passionfruit, earthy, citrus</i> Sauvignon Blanc   Marlborough, New Zealand	15	21	52
	Brownstone - <i>bold &amp; dry - oak, butter, peach</i> Chardonnay   California, USA	16	22	56
	Masi Possessioni Bianco - <i>fruity &amp; floral - lemon, orange, honey, almond</i> Garganega, Trebbiano di Soave, Sauvignon Blanc   Veneto, Italy	16	22	56
	Megalomaniac Narcissist - <i>light &amp; dry - citrus, apple, peach, honey</i> Riesling   VQA Ontario, Canada	16	22	56
	Cantina di Bertiole - <i>fruity &amp; floral - pear, green apple, lemon</i> Pinot Grigio   Friuli, Italy	15	21	54
	Cave Springs - <i>aromatic &amp; floral - apricot, lychee, honey, ginger</i> Gewürztraminer   VQA Ontario, Canada	16	22	56
	McManis - <i>full &amp; floral - peach, ginger, vanilla, coconut</i> Viognier   River Junction, California, USA	17	24	60
Red	Leaping Horse Merlot - <i>bold &amp; smooth - oak, cherry, plum, strawberry</i> Merlot   California, USA	15	21	52
	Possessioni Rosso - <i>medium &amp; dry - vanilla, cherry, blackcurrant</i> Corvina, Molinara, Sangiovese   Veneto, Italy	16	22	56
	Speri Valpolicella Classico - <i>dry, smooth &amp; earthy - cherry, strawberry, plum</i> Corvina, Rondinella, Molinera   Veneto, Italy	16	22	56
	Pascual Toso - <i>smooth &amp; dry - chocolate, floral, plum</i> Malbec   Patagonia, Argentina	15	21	54
	Tall Poppy Hillside - <i>bold, dry &amp; earthy - blackberry, oak</i> Shiraz   Australia	17	24	64
	Il Lupo Terre di Chieti 'Diversitas' - <i>full, rich, smooth - oak, blackcurrant</i> Sangiovese   Abruzzo, Italy	16	22	56
	McManis - <i>bold, dry &amp; earthy - oak, vanilla, blackberry, smoke</i> Cabernet Sauvignon   California, USA	17	24	64
Rosé	Les Jamelles - <i>medium &amp; dry - strawberry, peach, green apple, citrus</i> Cinsault   Languedoc-Roussillon, France	16	22	54

## Beverages



### Apéritifs - 2 oz

Dubonnet - 7  
Harvey's Bristol Cream - 8  
Tio Pepe Palomino Fino - 8  
Fonseca Porto - 8  
Graham's Late Bottle Vintage - 9  
Taylor Fladgate 10 yr - 10  
Taylor Fladgate 20 yr - 16

### Martinis 2.5 oz - \$16

**Lemon Drop**  
Vodka, Cointreau, Lemon, Sugar

**French**  
Vodka, Chambord, Pineapple Juice

**Cherry Manhattan**  
Bourbon, Cherry Brandy, Bitters, Lemon

**Appletini**  
Vodka, Sour Pass Apple,  
Amaretto, Lemon Juice, Apple

**Vesper**  
Vodka, Gin, Lillet Blanc

**English Rose**  
Gin, Apricot Brandy, Dry Vermouth

### Beer

Domestic	Imported	Local
\$8	\$10	\$9
Budweiser Bud Light	Stella Artois Guinness	Anderson IPA, Amber Ale

### De-Alcoholized Wine

6 oz - \$8 | 9 oz - \$10

Carl Jung - Cuvée Red / White

### Classic Cocktails

2 oz - \$14

**Manhattan**  
Whiskey, Sweet Vermouth,  
Bitters, Cherry

**Black Russian**  
Vodka, Kahlua

**Old Fashioned**  
Whiskey, Sugar, Bitters,  
Citrus, Cherry

**French 75**  
Gin, Champagne  
Lemon Juice, Sugar

**Kir Royale**  
Creme de Cassis,  
Champagne

### Classic Twists 2 oz - \$14

**Cabo Libre**  
Tequila, Lime, Cola

**Citron Royale**  
Creme de Cassis, Limoncello,  
Prosecco, Lemon

**Kentucky Boulevard**  
Bourbon, Campari,  
Sweet Vermouth, Orange

### Mocktails - \$10

**Cucumber Lime Spritz**  
Fresh Cucumber, Lime,  
Sugar, Tonic, Mint

**Blueberry Nojito**  
Blueberries, Mint,  
Sugar, Lime, Soda

**Hawaiian Mule**  
Pineapple Juice, Ginger Beer,  
Mint, Lime Juice

### Premium Liquors - \$12

**Gin**  
Hendrick's, Aviation, Empress 1908, Ungava

**Vodka**  
Grey Goose, Chopin, Ketel One

**Rum**  
Mount Gay, Eldorado 12 yr, Kraken Black

**Whiskey**  
Crown Royal, White Owl, Maker's Mark, Bulleit

**Tequila**  
Don Julio, Patron, Hornitos,  
Azul Reposado (\$30)

### Specialty Cocktails 2 oz - \$16

**Cherry Bourbon Sour**  
Black Cherry Bourbon, Lemon Juice  
shaken & served on the rocks.

**Idle Sunrise**  
Vodka, Melon Liqueur,  
Orange Juice, Grenadine

**Wyld Negroni**  
Campari, Gin, Sweet Vermouth & St. Germaine.  
Traditional Negroni with an elderflower twist.

**Idle Sunset**  
Rum, Blue Curacao,  
Orange Juice, Grenadine

**Irish Garden**  
Irish Whiskey, St. Germaine, Lemon Juice,  
Simple Syrup, Cucumber

**Rhubarb & Ginger 75**  
Whitley Neill Rhubarb & Ginger Infused Gin,  
lemon juice, bitters, grapefruit juice, Prosecco

**Sloe Symphony**  
Sloe Gin, St. Germaine,  
Lemon Juice, Rosemary

**The Empress**  
Empress 1908 Gin, Limoncello,  
Lemon Juice, Tonic

## White

Franschhoek Cellars - *light & dry - peach, citrus, pineapple*  
Chenin Blanc | Western Cape, South Africa

Bella Terra - *bold & dry - oak, vanilla, peach*  
Chardonnay | VQA Ontario, Canada

Map Maker - *light & dry - citrus, tropical, grassy*  
Sauvignon Blanc | Marlborough, New Zealand

Loveblock Tee - *dry & crisp - apple, mango, lemon*  
Sauvignon Blanc | Marlborough, New Zealand

Janare del Sannio - *bold & dry - peach, citrus, honey*  
Falanghina | Campania, Italy

La Torrederos - *light & dry - citrus, pear, passionfruit*  
Verdejo | Rueda, Spain

Wilhelm Walch 'Marat' - *medium & dry - pear, apple, nuts*  
Pinot Grigio | Alto Adige, Italy

## Red

Szaszi Birtok - *robust & bold - dark cherry, 5 spice*  
Cabernet Franc | Badacsony, Hungary

Tawse Growers Blend - *medium & dry - dark cherry, black pepper, oak*  
Gamay Noir | VQA Ontario, Canada

Fita Preta Tinto - *rich & smooth - blackberry, cassis, plum*  
Tempranillo, Aragonez | Alentejo, Portugal

Château Chapelle d'Aliénor - *medium & smooth - blackberry, vanilla, spice*  
Merlot, Cab Franc | Bordeaux, France

La Gavacha Vinedos de Altura - *bold & dry - cherry, strawberry, blueberry*  
Garnacha | Calatayud, Spain

Soprasasso Ripasso - *medium & dry - oak, cherry, tobacco*  
Valpolicella | Veneto, Italy

Creekside Broken Press Reserve - *bold & dry - plum, black cherry, pepper, oak*  
Syrah | VQA St. David's Bench, Canada

56

74

64

68

62

66

70

64

64

66

74

70

72

84



**Idlewyld**  
INN & SPA

## BANQUET BEVERAGES

Premium Selections.....\$12.50 each  
Grey Goose Vodka, Hendrick's, Mount Gay  
Rum, Crown Royal

Bar Selections.....\$10.00 each  
Canadian Club Small Batch Rye  
Bacardi Rum  
Absolute Vodka  
Tanqueray Gin  
Johnnie Walker Red Scotch

Speciality Cocktails .....\$16.00 each

Bottled Domestic Canned Beer..... \$7.00

Imported ..... \$10.00

House Liqueurs ..... \$10.00

Premium Liqueurs.....\$12.00

House Wine..... 6oz Four \$14.00

These prices do not include tax & gratuity. There is a \$15.00 per hour charge for the Bartenders services,  
with a minimum of 4 hours.

Fruit Punch  
*(serves 25 people)*  
\$65.00

Alcoholic Punch  
*(serves 25 people)*  
\$130.00

Sangria  
*(serves 25 people)*  
\$155.00

## BEVERAGES

Coffee, Tea, Decaf ..... Silex \$30.00

Herbal Teas ..... Each \$4.00

Hot Chocolate..... Silex \$35.00

Assorted Juices..... Each \$3.00

Lemonade or Iced Tea..... Fitcher \$19.95

Assorted Soft Drinks ..... 355ml \$3.00

San Pellegrino .....\$9.00

Sparkling Wine .....Bottle \$16.95  
(Non-Alcoholic)

Please ask about our other menus in the case of special festive occasions, or dietary requirements. We can create menus to suit your special occasion or individual needs.

### Food and Beverage Regulations

Health regulations and liquor laws of Ontario will not permit any beverage or food to be brought into any function room, patio or public area of the Inn. Idlewyld Inn reserves the right to provide these services.

*All prices are subject to tax and gratuity. Subject to change without notice.*



# Estate Rooms

(King / Queen / Two Queens)



Everyone is responsible for booking and paying for your reservations. A block of luxury rooms, including 1 accessible room, have been set aside. Mention you are attending the Clan Macpherson Robert Burn Dinner for the special price of \$239.00 plus taxes per double occupancy. Check in time is 3:00 pm, and check out time is 11:00 am.

**Overnight guests enjoy a delicious Breakfast Buffet**

**Consisting of**

**Fresh baked Muffins, Croissants, Danish**

**Butter & Jams**

**Marble, Swiss & Cheddar Cheese**

**Fresh Fruits**

**Yogurt & Granola**

**Salmon Gravlax**

**Scrambled Eggs**

**Bacon or Country Sausages**

**Home Fried Potatoes**

**Assorted Breads & Bagels**

**Assorted Chilled Juices**

**Coffee, Decaf, Tea Station**

**Served between 7:00 am to 10:00 am**



**Sunday January 26**

**Services starts at 10:15 am**

**St. James Presbyterian Church 2025**

**280 Oxford Street East**

**London, ON**

**N6A 1V4**