



PENNAN INN
HOTEL & RESTAURANT

Restaurant Week

4th - 10th November

2 Courses - £24

3 Courses - £29

Starter

Smoked Haddock and Leek Tartlet

Locally smoked haddock served in a delicate tartlet with sautéed leeks and Gruyère cream topping, finished with lemon oil and fresh parsley.

Crab and Apple Salad

Crab, served with a salad of Granny Smith apples, shaved fennel and watercress. Dressed with a light citrus vinaigrette and tarragon oil.

Seared Scallops with Cauliflower Purée and Black Pudding Crumble

Seared scallops served on cauliflower purée, topped with a crispy black pudding crumble and brown butter sauce.

Main

Lobster with Wilted Spinach, Garlic and Gnocchi

Potato gnocchi sautéed with fresh spinach, garlic, butter and lobster. Garnished with pea shoots, lemon zest and grated parmesan.

Crispy Skin Salmon with Dill Beurre Blanc

Pan-seared Scottish salmon fillet, served with a dill beurre blanc, roasted Mediterranean vegetables, and buttery smashed potatoes.

Monkfish Medallions with Brown Butter, Hazelnuts, and Sage

Seared monkfish, paired with a brown butter, hazelnut, and sage sauce. Served with sautéed green beans, charred lemon and creamy mashed potatoes

Sweet

Lemon Posset with Raspberries and Shortbread

Lemon posset, served with fresh raspberries and buttery shortbread. Garnished with edible flowers and lemon zest

Banoffee Tart with Salted Caramel and Chocolate Shavings

Ginger nut biscuit base, salted caramel banana filling and whipped mascarpone cream. Finished with dark chocolate shavings and sea salt

Elderflower Panna Cotta with Honeycomb and Mixed Berries

Panna cotta infused with elderflower, served with crunchy honeycomb and fresh mixed berries. Drizzled with wildflower honey from Aberdeenshire.

Please ask a member of staff should you require allergen information.