



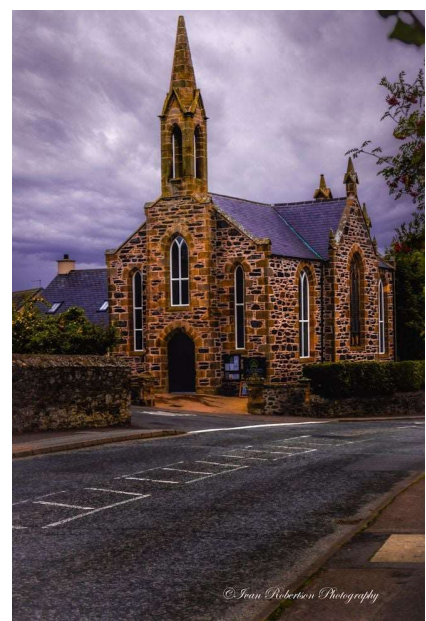
## What's Cooking? This Year's Foodie Trends

Hi food lovers,

The menus keep rolling in — and we're spotting some tasty themes for Aberdeenshire Restaurant Week (Nov 3–16). Here's what's standing out so far:

- Autumn's best ingredients – game, root vegetables, orchard fruits.
- Desserts to swoon over – from sticky toffee classics to spiced pumpkin treats.
- Local pride – Aberdeenshire beef, just-caught seafood, and more regional heroes.

👉 Browse the menus and start building your foodie wish list:



See the menus


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## Coastal Flavours: Spotlight on Banff & Buchan

If you're craving sea air with your supper, Banff & Buchan is where coastal charm meets hearty, local cooking. From seaside ice cream stops to seafood suppers with a view, this region is made for those who love good food and a salty breeze.

Where to try:

- **Portsoy Ice Cream, Portsoy** → Famous for its handmade cones, creamy sundaes, and inventive seasonal flavours — a sweet stop by the harbour.
- **Mrs Maitland's Restaurant & Coffee Shop, Fraserburgh** → Homely meals with heart, a welcoming spot that feels like visiting a friend's kitchen.
- **The Pennan Inn, Pennan** → Fresh seafood, cosy interiors, and views you'll never forget in one of Scotland's most picturesque coastal villages.
- **Aspire Restaurant, Portsoy** → Contemporary dining using local produce, just a short stroll from the shore.
- **Davron Hotel, Rosehearty** → Traditional comfort food and warm hospitality.
- **Fife Lodge Hotel, Banff** → Elegant dining in a historic setting, perfect for Sunday lunch or special occasions.
- **The Knowes Hotel & Restaurant, Macduff** → Relaxed dining with panoramic views.

 Tip: Pair your meal with an autumn stroll along the harbour or clifftops for the ultimate coastal day out. From Portsoy to Pennan, every stop offers something delicious with a view to match.



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## Foodie Hack of the Week

Why stop at one? Make a **two-stop foodie day**:

- Lunch at a café or bistro you've never tried.
- Dinner at a Restaurant Week star with a set menu.

More flavour, more fun!

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## Poll Time – What's Your Price Sweet Spot?

Restaurant Week is designed for every budget — but we'd love to know what you're most excited about:

- £10–15 pocket-friendly plates
- £20–25 mid-range menus
- £30+ special-occasion experiences

[Cast your vote](#)





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## Quick Checklist

- Pick your top 3 restaurants now
  - Book your weekends early
  - Rally your foodie crew before tables vanish
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## Poll Time – Your Say Matters

Last time you told us why you dine out during Restaurant Week. Now we want to know: What's your favourite course?

- Starters
- Mains
- Desserts
- Drinks & Cocktails

Vote here: <https://forms.office.com/e/jm4qfaWaRH>



## Foodie Challenge

How many new-to-you restaurants can you discover this year? Set a goal — whether it's 2, 5, or 10 — and let Aberdeenshire Restaurant Week be your excuse to explore.

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## Stay Connected

Follow us for the latest updates, venue highlights, and menu drops.

**Facebook:** [Aberdeenshire Restaurant Week](#)

**Instagram:** [@aberdeenshirerestaurantweek](#)

Use the hashtags **#AberdeenshireRW2025** **#RestaurantWeek2025** **#AberdeenshireLovesLocal** — and don't forget to tag us when you're out exploring!

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**Coming up next week: we'll share a “sample foodie day itinerary” plus highlight the hidden gems of Garioch.**

See you at the table,  
The Aberdeenshire Restaurant Week Team



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