

MOTHERING SUNDAY 2026

THE RIVERSIDE AT AYMESTREY

Join us this Mothering Sunday for a memorable 5-course lunch where we celebrate our love for local with a carefully curated menu to enjoy with your family.

Tables available from 12 pm until 5pm, on Sunday 15th March 2026

A non-refundable deposit of £20 is requested on booking to secure.

Book now to avoid disappointment by calling 01568708440, please inform us of any dietary requirements on booking.

Please email your choice of starters, main course and dessert by the 1st of March 2026.

We look forward to welcoming you.

MENU

CANAPE

Purple Sprouting & Watercress Velouté + Crème Fraiche

Herefordshire-grown purple sprouting

BREAD

Organic Rye Bread + Apple Cider Vinegar Butter + Herefordshire Rapeseed Oil

Made with our rye sourdough culture from 2020

STARTERS

Carrot & Garden Herb Soup + Pickled Carrot + Caraway

Herbs grown in our gardens

Rhubarb Cured Trout + Celery + Apple + Dill

Rhubarb from our garden

Braised Lamb + Wild Garlic & Fennel

Welsh border organic lamb

Artichoke Barley Risotto + Monkland Cheese + Rosemary

Cheese from Monkland dairy, Herefordshire

MAIN COURSE

Roast Beef + Carrot + Kale + Yorkshire Pudding + Oxtail Sauce

Topside of Beef, Hereford x Charolais Beef, Nigel Pritchard

Roast Chicken + Leek + Tarragon Stuffing + Chicken Sauce

Chicken from E K Roberts, Woolaston Farm, Shropshire

Poached Hake + Parsnip + Spring Greens + Mrytle Sauce

MSC certified fish, from New Wave Seafood

Roast Celeriac + Wild Herbs + Spring Onion & Leek Compote

Herbs foraged from The River Lugg Valley

(All served with a selection of seasonal vegetables and roast potatoes)

PRE-DESSERT

Herefordshire Rhubarb + Meadowsweet Cream

Rhubarb from our own gardens

DESSERT

Woodruff Pannacotta + Strawberry + White Chocolate

Woodruff foraged from our grounds

Ginger & Apple Cake + Yoghurt + Honey

Herefordshire yoghurt and honey

Pear & Prune Crumble + Spiced Custard Mousse

Heritage pears from Worcestershire

Chocolate Mousse + Blackberry + Shortcake Tart

Wild blackberries from Autumn 2026

Five Courses £48

Children (Under 11) £28

A selection of Fairtrade Coffee and Tea is also available with homemade Fudge

Please let us know if there are any dietary requirements. Thank you for choosing to spend this special day with us at The Riverside Inn