

The Riverside Inn, Aymestrey

Sample Pudding List

All our desserts and ice creams are made in our own kitchens using where possible, fresh, seasonal, local or home grown produce

Riverside bread and butter pudding – a creamy, custard pudding made with home made brioche and local cream and eggs

Rich sticky pudding served warm with sweet butterscotch sauce and pecans

Fresh lemon roulade filled with lemon curd cream and served with ginger and Drambui ice cream

Apricot and almond frangipane in a sweet pastry case served with apricot and Amaretto ice cream

A trio of crème brûlées – elderflower, dark chocolate and Tillington raspberry – hand made with Herefordshire cream and free range eggs from Kington

Mango and vanilla cheesecake on a crunchy biscuit base served with home cardamom ice cream

Dark chocolate mousse in a bitter chocolate cup with cinnamon ice cream

Tillington strawberry sundae – the best local strawberries with our own ice cream, crème fraîche, fresh strawberry sauce, meringue fingers sprinkled with white chocolate and toasted flaked almonds

Sample Ice creams and sorbets

- *Classic Vanilla* – A deliciously creamy natural ice cream made from double cream, milk, egg yolks and sugar infused with Madagascan vanilla pods
- *Brown Bread* – This very English ice cream consists of vanilla flecked with tiny clusters of caramelised brown bread crumbs
- *Dark Chocolate* – Rich, smooth and wonderfully luxurious, made with the best 70% bitter chocolate
- *Rum and Raisin* - Indulge yourself with this sought after classic, brought to you bursting with plump golden raisins marinated in the finest rum
- *Cappuccino* - Smooth, creamy and full of flavour, just like the freshly brewed cup. Great for after dinner
- *Simply Strawberry* – An old favourite. The best pureed local strawberries folded into in a creamy ice cream base
- *Apricot and Amaretti* – A superb blend of flavours, fresh apricots married with Italian almond liqueur

- *Pear and Sauternes sorbet* – This fruity ice is delicately flavoured with the honey of Sauternes wine
- *Lemon sorbet* – A true classic, refreshingly tangy and yet deliciously smooth, it literally melts in the mouth
- *Raspberry sorbet* – Sweet and silky smooth , an ideal way to bring out the slightly tart flavour of British raspberries