



BRITISH SAUSAGE WEEK

REGIONAL SAUSAGE VARIETIES

CUMBERLAND SAUSAGES

This is considered to be the meatiest British sausage. It is a chunky, course cut sausage spiced with black pepper and made in a continuous spiral. It is traditionally sold by length rather than weight. Looks very impressive when coiled in a spiral and cooked whole.

GLOUCESTER SAUSAGES

Traditionally made with Gloucester Old Spot (a rare breed) and flavoured with sage. Increasingly available from local specialists.

YORKSHIRE SAUSAGES

White pepper, mace, nutmeg and cayenne are the predominant flavours in the Yorkshire sausage.

LINCOLNSHIRE SAUSAGES

Old fashioned herby regional sausage traditionally made with pork, bread and sage (although thyme seems to be creeping in)

LORNE SAUSAGES

Bit of an oddity, this is Scottish square slicing sausage. It is made with beef and pork, has a smooth texture and is probably destined for either the breakfast table or eaten in a sandwich with white sliced bread and brown sauce.

MARYLEBONE SAUSAGES

A traditional London butchers sausage made with mace, ginger and sage.

OXFORD SAUSAGES

A regional sausage made with pork, veal and lemon. Herbs are usually sage, savory and marjoram

PORK & APPLE SAUSAGES (WEST COUNTRY)

Pork with apple and often cider or scrumpy, generally makes a moist sausage. Sage is often used, they are available nationally but very popular in the West Country. Traditionally made with Gloucester Old Spot which were reared in orchards and would have eaten the windfall apples.

MANCHESTER SAUSAGES

A pork sausage, flavoured with white pepper, mace, nutmeg, ginger, sage and cloves.

SUFFOLK SAUSAGES

A course chopped sausage with herbs, similar to Lincolnshire

TOMATO SAUSAGES

Pork and tomato, typical 10% tomato gives a distinctive red colour, they are popular in the Midlands. Can be combined with basil and sun dried tomatoes for the 'Mediterranean' taste