



By Appointment to  
HM The King  
Suppliers of Meat, Game,  
Poultry & Cheeses  
Aubrey Allen Coventry

Aubrey Allen®

The Chef's Butcher

# Aubrey's Sausages



## Cotswold

A blend of free range English gilt pork with sage – a favourite for over 50 years



## Thick Pork

Crafted from our whole carcasses of Blythburgh Free Range Pork



## Thin Pork

Our original pork sausage made with free range English gilt pork linked in a thin natural casing



## Butlers Bangers

Created to celebrate our free range pig farmer winning Farmers Weekly National Pig Farmer of the Year 2005. A blend of free range English pork with leek and black pepper.



## Warwickshire Whizzer

Our Free Range Pork sausage with a kick! Gilt pork blended with chilli and paprika



## Bumblebee

The honey and mustard in this free range Pork sausage gives it a subtle sweetness



## Italian Speciality

Free Range Pork with salt, pepper and fennel



## Old English

A recipe dating back over 100 years – free range pork with a blend of mace, thyme, chives, herbs and spices



## Jumbo Pork

All the great free range sweet pork flavour, in jumbo size

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## Maple Cured Hotdog

A gentle sweet and smoky sausage with a smooth texture



## Merguez

A great favourite in the South of France – a hot and spicy sausage using our PGI status South West Lamb



## Chicken

A smooth, mild, free range chicken sausage



## Steak

A rich, dry aged steak sausage – great for brunch with eggs for an alternative full English breakfast



## Lamb Harissa

A Moroccan twist using our Cornish lamb, smoked harissa and apricots for a sweet note



## Venison

A rich game sausage – perfect for casserole or for an alternative sausage and mash



## Toulouse

Succulent, textured sausage with a smoky/garlicky flavour, inspired by Raymond Blanc, great for a cassoulet

More sausage recipes are in  
development, and *coming soon*