



Award winning Sausage Maker Since 1889

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Product List

Although at Lashfords we are famed for our Sausages, our production line doesn't stop there! Our Faggot recipe has been developed and perfected over the last 80 years starting with the 3rd Generation of Lashfords in Kings Heath.

For the trade, we can provide the produce in either pre-packed trays that are 'shelf ready' or in bags ready to put onto a counter or for the chefs, in the oven.

Our Sausage Production Line

The Special Sausage or Traditional Pork Sausage

A very high meat content pork sausage containing fresh prime English pork with the perfect blend of seasonings to give the real taste of a traditional British Banger.

The Cocktail Sausage

Same recipe as the traditional pork sausage but produced in a different skin. Perfect for parties as well as the classic 'pigs in blankets', a must on the Christmas dinner.

The Gluten Free Sausage

A sausage tailored for those on a special diet. This sausage is produced under controlled conditions and tested regularly in line with the Local Authority to ensure no cross contamination.

The Low Fat, Slimmers Sausage

Specially produced for customers on a diet, it is virtually fat free. The prime English pork used is carefully selected for its extra leanness and our own blend of seasonings produce a superb product with a 96% meat content.

The Gloucester Sausage

A very high meat content pork sausage containing fresh prime English pork, flavoured with a mixture of seven spices and herbs including sage to give that traditional Olde English flavour.

The Cumberland Sausage

A high meat content pork sausage containing fresh prime English Pork, coarse cut and with a mixture of five spices and seasonings blended to perfection. This can also be produced in the famous coil style or in normal 'links'.

The Tomato Sausage

A high meat content pork sausage containing fresh prime English pork flavoured with tomato puree and a variety of six spices blended to perfection.

The Royal Sausage

Produced to commemorate the wedding of Prince Charles and Lady Diana Spencer in 1981 and accepted as a Wedding Gift by their Royal Highnesses, The Prince and Princess of Wales and HRH The Queen mother. This Royal sausage has a very high meat content of which 30% is smoked bacon and of course, fresh prime English pork, with a variety of eight spices to give a truly Regal flavour.

The Regency Sausage

With prime English pork, Bramley apple puree and leeks, perfectly seasoned with a variety of spices giving an exciting new flavour to our range of sausage products.

The Pork with Chilli Sausage

If you like it hot, then you'll love this one!! Using only Prime English pork seasoned to perfection with special spices, including Cajun and fresh chillies.

The Pork & Chives Sausage

A high meat content pork sausage with a perfect blend of spices, with added chives.

The Pork with Spring Onion and Ginger Sausage

For those who like the taste of the orient, this sausage is exactly what it says on the tin. Ground Ginger, Fresh Spring Onions and high meat content Pork.

The Pork , Honey and Mustard Sausage

Sweet Honey flavour complimented with the spicier flavour of the mustard seeds. One of our newer recipes but one of our better sellers!

The Pork with Stilton and Apricot Sausage

A traditional Pork sausage mixed with spices, English Stilton and Apricots. A must for those cheese lovers!

The Churchill – Pork & Black Pudding Sausage

A very high meat content pork sausage containing fresh prime English pork, flavoured with a mixture of seasonings with cracked black pepper chopped tomatoes and Black Pudding for those who want a mouth-watering experience.

Our Other Products

The famous traditional Lashfords Faggots

Made using my Great Grandmothers 70-year-old recipe using English pig's liver and pork, fresh onions with a blend of our own herbs and spices. A true traditional Midland necessity.