



UPTONS OF BASSETT  
351 WINCHESTER ROAD  
SOUTHAMPTON

GOURMET SAUSAGES

**Boerewors**

South African speciality, traditionally sold in rings but we sell them as linked sausages. Plenty of toasted coriander in here.

[£ 8.20 / kg](#)

---

**Chicken & Fresh Almonds**

Previously awarded supreme champion of Christchurch. Fresh chicken thigh mixed with a small amount of herbs and almonds. A high meat content - minimum 90%. Prepared in chipolata style, weighing in at 12 to 16 to the pound.

[£ 8.20 / kg](#)

---

**Chicken & Fresh Tarragon**

An American recipe made with fresh garlic, onion and tarragon. Made in chipolata style. These chicken sausages really do have a great texture and are blended to perfection. Double Gold award winning.

[£ 8.20 / kg](#)

---

**Chicken and Fresh Sage**

Similar to the above sausage but without the garlic and obviously with sage.

[£ 8.20 / kg](#)

---

**Chicken Fresh Coriander & Lemon**

A light fresh tasting sausage made with fresh chicken, whole lemon and chopped coriander

[£ 8.20 / kg](#)

---

**Chorizo**

We take great pride in this one. A very time consuming sausage to make with 15 herbs, spices and two types of chilli. With its Spanish name, this paprika-flavoured sausage is both hot and sweet. Contains no water or rusk.

[£ 8.20 / kg](#)

---

**Chorizo Hot Smoked**

As above, then smoked for six hours and cooked, these are more like the slicing version and make an excellent addition to dishes of beans such as cassoulet.

[£ 9.80 / kg](#)

---

### **Coarse Cut Country**

Most of our sausages have won awards. This chunky feller came among the top ten in Britain. Free range and additive free pork.

£ 7.90 / kg

---

### **Cumberland**

A traditional pork sausage with cracked black pepper.

£ 7.90 / kg

---

### **German Bratwurst**

As above but sold cooked and scalded.

£ 12.80 / kg

---

### **German Thuringer**

A classic German high meat content fresh sausage.

£ 8.20 / kg

---

### **Hampshire Tomato & Fennel**

As above but with tomato and fennel. These sausages have no added water or rusk, so apart from small amount of seasoning they are 100% coarse chopped pork.

£ 8.50 / kg

---

### **Hampshire Specials**

A high meat content pork sausage using free range and additive free pork, flavoured with just salt, pepper and onions. Although this was originally made with the Gloucester Old Spot breed, we now use a Hampshire cross bred pig.

£ 8.50 / kg

---

### **Hampshire specials with champagne and truffles**

This sausage has also been in the top five in southern England. This is our most expensive sausage and we think the dearest in Britain.

£ 25.80 / kg

---

### **Hot and Spicy Pork**

Classic Mississippi 'HOG' sausage. With green and red peppers and fresh herbs and spices

£ 7.90 / kg

---

### **Hungarian Puszta**

An all meat gluten free sausage with lots of paprika.

£ 8.20 / kg

---

### **Italian Pork**

A lovely tasting, slightly herby sausage with fresh oregano and garlic. Won the best speciality pork sausage in 2007 (the most difficult category to win) and supreme Hampshire champion 2008. Free range and additive free pork.

£ 7.90 / kg

---

**Lamb and Apricot**

English shoulder of lamb, fresh mint, garlic, cumin and dried apricots make up this wonderful sausage. No filler, rusk or water is used. We recommend you roast these over a bed of chopped onions and tomato.

[£ 8.20 / kg](#)

---

**Lincolnshire Pork**

The best selling regional variety. Made with fine sage and slightly sweet. Free range and additive free pork.

[£ 7.90 / kg](#)

---

**Merguez**

A speciality sausage from Southern France / North Africa, with a hint of paprika and chillies for a spicy flavour.

[£ 8.20 / kg](#)

---

**Old English Pork**

Gluten free. bound with rice to produce a moist pork sausage and with slightly more black pepper than the traditional sausage. Free range and additive free pork.

[£ 7.90 / kg](#)

---

**Park and Jalapenos**

Not too hot and one of our most popular sausages.

[£ 8.20 / kg](#)

---

**Pork and Champagne**

A new breed of sausage originally developed for the millennium celebrations. You don't have to be celebrating anything to enjoy this sausage's lovely combination of flavours.

[£ 8.20 / kg](#)

---

**Pork and Garlic**

A high meat content pork sausage with a delicate garlic flavour. Free range and additive free pork.

[£ 7.90 / kg](#)

---

**Pork and Leek**

A slightly herbed sausage with chopped fresh leeks, sage, nutmeg and white pepper. Meat content of 80%.

[£ 7.90 / kg](#)

---

**Pork and Watercress**

Vote one of Britain top four sausages. Made with lots of local watercress.

[£ 7.90 / kg](#)

---

**Pork and Wild Garlic**

Only available in the spring when the wild garlic is growing, not so pungent as the ones above but really tasty and healthy too.

[£ 7.90 / kg](#)

---

**Pork Apple and Cider**

based on the original scrumpy sausage with local cider and Granny Smith apples. Free range and additive free pork.

[£ 7.90 / kg](#)

---

**Pork Honey and Mustard**

One of our most popular sausages with local honey and whole grain mustard. Free range and additive free pork.

[£ 7.90 / kg](#)

---

**Pork Smoked Bacon & Sweet corn**

Finely minced pork and Wiltshire smoked bacon with whole sweet corn kernels. 85% meat content.

[£ 8.20 / kg](#)

---

**Pork, Fruit and Nut**

This sausage has won first prize in the National Sausage Recipe Competition. It was originally made by Musks of Newmarket - suppliers of sausages to the Queen. Contains fruit, nuts, banana, fresh cream and cinnamon.

[£ 8.20 / kg](#)

---

**Pork, Tomato and Spinach**

Specially made for British Sausage Week.

[£ 8.20 / kg](#)

---

**Smoked Hampshire Tomato & Fennel**

Made as above, and then properly smoked for six hours. Fry these sausages along with mushrooms and onion in the same pan and they too will take on that sensationally good smoked flavour.

[£ 8.50 / kg](#)

---

**Southern Italian Style**

This is a sausage developed for a local Italian family, like the one which was made in their local village. It is an all meat sausage with black pepper, salt and fennel.

[£ 8.20 / kg](#)

---

**Traditional Beef**

A straight beef sausage, ideal for breakfast or supper.

[£ 8.20 / kg](#)

---

**Traditional Chipolatas**

As above but smaller - approximately 14 to the pound.

[£ 7.90 / kg](#)

---

**Traditional Pork**

An old favourite of many years standing. Exceptionally high quality. Free range and additive free pork only ever used. Winners of best traditional sausage in the south of England 2009.

[£ 7.50 / kg](#)

---

**Venison**

We use farmed red deer from the New Forest for this sausage. It contains a small amount of pork to keep the sausage moist. Lovely gamey flavour without being too overpowering.

[£ 8.20 / kg](#)

---

**Victorian**

A slightly herbed sausage with sage, nutmeg and white pepper. Meat content of 80%.

[£ 8.20 / kg](#)

---

Uptons of Bassett  
351 Winchester Road  
Bassett  
Southampton  
SO16 7DJ

Tel: 023 8039 3959

[www.uptonsbutchers.co.uk](http://www.uptonsbutchers.co.uk)