

# BBQ Unique

Small private parties to weddings, events & special occasions

For more details:  
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## **Beedhams invite you to try their range of delicious sausages.**

A welcome return to old fashioned sausages oozing flavour and packed full of the highest quality meat from local farms, There is a sausage for every day of the week, from traditional pork to spicy hungarian. Our aim is to offer a range of exciting flavours to tempt your taste buds. We are confident that our sausages are the best, we hope that you will think so too.

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### **Thick Pork**

Succulent, moist and full of flavour. A really good traditional sausage for those of us who like our bangers pure and simple. Meaty, well textured, and seasoned to perfection. Served with mash and gravy they cannot be bettered.

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### **Thin Pork**

The classic thin sausage. Great for kids, ideal for buffets, perfect for serving with roast chicken, fantastic for eating cold, straight from the fridge! Cooked properly, the crunch in the skin is worth the price of the sausage: then you get all that top quality pork for free! Don't forget to order plenty for christmas.

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### **Lincolnshire**

An old English favourite. Sage and pepper give this sausage a wonderful classic taste. Great at any meal. **Winner of a silver award**

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### **BBT**

Bacon, beans and tomato. A complete breakfast in a sausage. This is new to our range and is fast becoming a favourite. **Winner of gold award**

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### **Tomato & Basil**

A sausage for those who want to experiment, but not too much. A subtle flavour that lingers on the palate. This is a slightly sweeter sausage that mixes well on your brunch plate on Sunday, complimented beautifully by some of Beedhams' delicious traditionally dry cured bacon.

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### **Chilli**

An exotic spicy sausage - puts the bang into banger. The pork and chilli compliment each other perfectly to produce a sausage with plenty of bite! These are terrific for barbies and Friday nights, with a glass or two of beer.

## **Magvar**

Robust and mature, with a great texture; delicious herby flavour with a tantalising 'zip' at the end. Takes the hunger out of Hungary. Try putting them into a casserole and serving with crusty bread. **Winner of a silver award**

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## **Leek & Sweet Pepper**

A traditional country sausage, beautifully moist and juicy with a full flavour. The fresh leek and pepper enhances the meatiness of this sausage.

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## **Beer**

A sausage for the lazy drinker! An intriguing hint of ale comes through from behind the richness of the rest of the sausage. Chunky and satisfying, try them with hunks of fresh white bread and gherkins.

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## **Hungarian Kolbasz**

The Emperor of sausages. This semi-dried sausage will keep for as long as you can resist the temptation, and will keep on getting better. Its firm texture and strong flavour make it ideal for using like salami - no need to cook, but can be used in risotto, casseroles, etc. **This sausage is gluten free**

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## **Smokey**

Guests for a barbeque and it's raining outside? Give your guests these little beauties and they will never know that you haven't been slaving over the charcoal for hours. Really meaty, with a distinctive smoked flavour. They are great with Dijon mustard and fried onions.

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## **Lamb & Mint**

Who said sausages have to be pork? Surprise yourself with something different. They are very meaty and marry marvellously with Middle Eastern flavours just as well as traditional English potatoes and mint sauce.

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## **Curry**

No free poppdom! No red flock wallpaper! You could serve them with rice, but they are even better with mash and onions. Remember, Beedhams will deliver, but not at 11 o'clock at night!

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## **Pork & Apple**

Always a favourite combination. We have added a splash of cider to the fresh apple and pork to give you a taste of Olde England. These sausages are sweet and succulent and gentle on the palate.

## Mustard & Onion

Another traditional sausage, made with chopped onion and English Mustard. A firm favourite. Ideal for Toad In The Hole, and produces delicious gravy.

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## Mustard & Demerara

A blend of demerara sugar, English mustard and our quality pork give this sausage a unique sweet favour. Ideal for children.

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## Garlic

The garlic in these sausages emphasises the flavour of the meat rather than dominate it. They are really meaty and succulent, crying out for some crusty bread and glass of ale.

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## Fennel & Black Pepper

The subtle hint of fennel and the zip of pepper combine to give you a taste of Italy. Why not try them with a rich tomato sauce, pasta and a glass of wine?

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## Boerwors

Strongly fragrant, these South African farmer's sausages are 100% meat, with a touch of coriander, paprika and nutmeg to give them a warm spicy glow. Their slightly drier texture makes them great in a casserole, or may you prefer to fry them. **This sausage is gluten free**

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## Liebworst

If you are a liver lover, then these are for you - they are offally good! They need different treatment from your average banger - poach them gently in water before frying and serve them with pickles - ask your butcher for more ideas.

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## Kishka

Cheese and wine in a sausage? One of those things that shouldn't work but it does. Made with mature cheese and red wine to a traditional recipe, that may have been invented by your butcher's Hungarian granny. All that is left to do is put the pineapple on sticks and invite your friends round.

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## Merguez

Another sausage containing 100% meat, but this time lamb with a touch of lemon, giving a bitter sweet taste and a fantastic aroma when frying. **This sausage is gluten free**

## **Chicken Turkey & Cranberry**

This sausage is very low in fat, making it ideal for slimmers, A taste of christmas all year round.

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## **Beef**

Choice cuts of British beef with fresh garlic, crushed black pepper, and oregano give these succulent sausages a fantastic taste.

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## **Robin Hood Venison**

Venison and red wine combine to make a sweet earthy sausage. Available in season and best eaten in the forest with Ye Merrie Men!

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**All our sausages contain at least 80% meat!**