



## WHOLESALE HAMPSHIRE CHARCUTERIE

### PRODUCT LIST 2016

#### **Free range pork Salami -**

Saucisson Sec – freshly ground black pepper and a generous amount of garlic.

‘The Hampshire’ – Wickham Vineyard red wine & IOW garlic (Charcuterie Champion 2015).

The Italian Job – paprika, thyme, fennel and garlic.

#### **Hampshire Game Salami -**

Wild Boar, Truffle and Porcini Mushroom

Wild Venison and Blackberry Liqueur

**Chorizo** - ready to eat or for cooking

**Pepperoni** – ready to eat for cooking

**Snacking** - red wine and garlic

**Pancetta** – Oak smoked with garlic, thyme, paprika and juniper

**Guancaille** – Cured pig’s cheek with black pepper, garlic and fennel

**Truffle Bacon** – Dry cured Streaky bacon infused with truffle oil

#### **Air Dried Meats**

Lonza – Loin of free range pork, cured with subtle flavours of fennel and orange and air dried for 4 weeks.

Coppa – The Coppa muscle from the shoulder of free range pork, cured and seasoned with black pepper and garlic, air dried for 4 weeks.

Telephone Orders and Enquiry Line: 02380620984 or 07979024268

Ambrose Sausages  
64 Stoke Common Road, Bishopstoke, Eastleigh, Hants SO50 6DU  
[www.ambrosesausages.co.uk](http://www.ambrosesausages.co.uk)  
email:sue@ambrosesausages.co.uk

