

The Big Bang Celebrates the 10th Annual British Sausage Week in style

10th Anniversary

Today sees the start of the 10th Annual British Sausage week, a celebration of the food typical to Great Britain, so Max Mason at The Big Bang on Walton Street, Jericho, has decided to mark the celebration with a merging of British cuisines – The Curry and the more traditionally regarded Bangers and Mash, in a dish that will be served at the restaurant throughout the week and rated by Phil Tufnell amongst other dishes of Bangers and Mash at the end of a week in a celebration in Bristol, where the newest Big Bang is situated.

The dish

The dish which has been invented is a goan curried pork sausage served over a simple creamed mash, doused with a mango chutney gravy and served with a good dose of lime pickle. He says “The 10th British Sausage Week seems a great opportunity to be able to combine both of these traditional British dishes, in one dish which tastes quite so naturally harmonious”



The judge – Mr Phil Tufnell

Phil, the face of British Sausage Week this year and the self styled ‘King of the Sizzle’, follows in the footsteps of the past faces of the British Sausage Carol Thatcher and Christine Hamilton, in promoting the Great British Banger as the finest basic indigenous food that we have. He will be assessing the quality of the Goan curried pork sausage dish as well as judging a new sausage recipe that the Big Bang crew have created to celebrate the opening of Max’s second restaurant in Bristol.

Contact Details

Contact Max for any further information on 07766331150, log on to the website at www.thebigbangrestaurants.co.uk or email max@thebigbangrestaurants.co.uk