

12 July 2018

‘ROLL AND SQUARE’ GETS A SUMMER MAKEOVER WITH LORNE SAUSAGE ICE CREAM

A Scottish-headquartered hotel group is celebrating National Ice Cream Day in style – by serving SQUARE SAUSAGE ice cream.

[Apex Hotels](#) has given the traditional roll and Lorne sausage a summer makeover, transforming it into a frozen treat presented on a brioche bun with a drizzle of sauce.

Farmhouse dairy Glen Urr joined forces with Apex to bring the concept to life. The reinvented breakfast favourite will be served up at [Apex Grassmarket](#) in Edinburgh for one day only – National Ice Cream Day on July 15.

Chef Vladimirs Kruus said: “I have to say I’ve never worked with such an unusual ice cream. We decided to serve it on a brioche buns as the bread is slightly sweet, and this will be toasted and dusted with icing sugar. We have also whipped up a toffee drizzle that’s similar in colour to brown sauce, so it really is a sweet equivalent of a classic roll and square sausage.

“There’s no mistaking the distinctive taste of Lorne sausage so this is definitely one for the adventurous. If you want to try something distinctly different on National Ice Cream Day drop by Apex Grassmarket!”

It’s not the first time that Glen Urr has created an unusual flavour according to owner Jane Davidson.

She said: “When I was asked to make square sausage ice cream, I thought wow, here’s a challenge – and I love a challenge!

“One of the things we pride ourselves in is working under the motto ‘if you can eat it, we can make it into an ice cream’. We’ve had a shot in the past at making all kinds of flavours, from haggis ice cream to vodka sorbets, and the savoury flavours are definitely the bigger challenge”.

Jane follows a traditional approach to ice cream making, with the key ingredients being milk and cream from her family business’s herd of 200 Ayrshire cows. The star ingredient of Lorne sausage was sourced from Grierson Brothers Butchers in Castle Douglas before being cooked up, grated and added to the mix.



If you want to try it out visit Apex Grassmarket this Sunday, July 15, where it will be served free of charge for one day only. Only one batch of this special limited-edition ice cream has been produced so it will be available on a first-come-first-served basis, and when it’s gone it’s gone!

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Note to Editors:

Apex Hotels is one of the UK’s leading independent operators of four-star contemporary hotels. Headquartered in Edinburgh, the group operates 10 hotels in London, Edinburgh, Glasgow, Dundee and Bath.

Hotel portfolio:

Apex Grassmarket, Edinburgh 31-35 Grassmarket, Edinburgh, EH1 2HS	Apex City Quay Hotel & Spa, Dundee 1 West Victoria Dock Road, Dundee, DD1 3JP
Apex Haymarket, Edinburgh 90 Haymarket Terrace, Edinburgh, EH12 5LQ	Apex City of London, London 1 Seething Lane, London EC3N 4AX
Apex City of Edinburgh, Edinburgh 61 Grassmarket, Edinburgh, EH1 2JF	Apex London Wall, London 7-9 Copthall Avenue, London EC2R 7NJ
Apex Waterloo Place, Edinburgh 23-27 Waterloo Place, Edinburgh, EH1 3BH	Apex Temple Court, London 1-2 Serjeants’ Inn, London EC4Y 1LL
Apex City of Glasgow, Glasgow 110 Bath Street, Glasgow G2 2EN	Apex City of Bath Hotel, Bath James Street West, Bath, BA1 2DA

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