

*The epitome of excellence in
beef and lamb...*

THIS NEW & EXCITING RANGE OF ASSURED PREMIUM BEEF AND LAMB PRODUCTS HAS BEEN SKILFULLY PREPARED BY OUR HIGHLY TRAINED BUTCHERS (PRODUCTS ARE HAND TRIMMED USING SPECIALIST BUTCHERY TECHNIQUES) AND HAVE SUPERIOR FLAVOUR FOR YOUR HIGH STANDARDS.

PERFECT FOR THE BUSY CHEF AND IDEAL FOR CUSTOMERS LOOKING FOR FINE FOOD.

DUE TO THE PARTNERSHIP WITHIN THE LINDEN FOOD GROUP WE HAVE A WIDE RANGE OF CHOICE, BRITISH, IRISH & NORTHERN IRISH, ALL OF WHICH ARE AVAILABLE UNDER THE LINDENS CHEF CLASS RANGE:

- ABERDEEN ANGUS BEEF
- ORGANIC BEEF
- EXTRA MATURE BEEF
- HEREFORD BEEF
- LAMB
- ORGANIC LAMB

WITH MORE THAN 20 YEARS EXPERIENCE IN THE INDUSTRY INTEGRITY IS KEY IN THE RANGE. LINDENS CHEF CLASS PROVIDES TOTAL CONFIDENCE IN THE WAY OUR MEAT IS SOURCED AND SUPPLIED, OUR RIGOROUS FOOD SAFETY AND HYGIENE STANDARDS PROVIDE COMPLETE TRACEABILITY RIGHT THROUGH THE SUPPLY CHAIN - GIVING OUR CUSTOMERS COMPLETE CONFIDENCE.



The only person we have to impress is you.



*big enough to deliver,
small enough to care...*

AT LINDEN FOODS, WE TAKE PRIDE IN OUR RELATIONSHIP WITH YOU, LISTENING AND REACTING TO YOUR NEEDS. WE MEASURE OUR SUCCESS BY CUSTOMER SATISFACTION PLUS WE GUARANTEE THE HIGHEST STANDARD OF QUALITY AND SERVICE AT ALL TIMES.

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manleys

The epitome of excellence in beef and lamb...



Superior LAMB SELECTIONS

SELECTED FROM ONLY THE BEST BREEDS ENSURING THE PRODUCT GUARANTEES A SUPERIOR EATING EXPERIENCE.

PROVIDING YOU WITH A PLATFORM TO BUILD A REPUTATION FOR QUALITY LAMB.

OUR LAMB IS BUTCHERED USING TRADITIONAL CRAFTSMANSHIP AND OUR PRODUCTS ARE DESIGNED TO OFFER CONVENIENCE TO THE CHEF.



OUR PROMISE

ALL OUR BEEF & LAMB IS SOURCED FROM NATURALLY REARED GRASS FED ANIMALS.

ALL PRODUCTS ARE FULLY ASSURED AND TRACEABLE BACK TO THE FARMS.

ALL CUTS ARE HAND SELECTED & TRIMMED BY OUR MASTER BUTCHERS ENSURING CONSISTENT PRODUCT QUALITY.

ALL CUTS ARE PREPARED TO A VERY HIGH KITCHEN READY STANDARD.



Steak BURGERS

FOR A BURGER THAT HAS SUPERIOR FLAVOUR, A HAND MADE TEXTURE AND APPEARANCE, THE LINDENS CHEF CLASS BURGER RANGE IS THE PERFECT BURGER CHOICE EVERY TIME...AS IF IT WAS HAND MADE IN YOUR KITCHEN WITHOUT THE EXTRA COST AND INCONVENIENCE.

ALL BURGERS ARE MADE USING 100% SPECIALLY SELECTED PRIME BEEF CUTS. MADE FROM HAND TRIMMED PRIME BEEF AND BLENDED TOGETHER IN SUCH A WAY TO ENSURE A SUPERIOR TEXTURE IS ACHIEVED CONSISTENTLY.

OUR BURGER RANGE INCLUDES:

- RUMP STEAK BURGER
- BRITISH STEAK BURGER
- IRISH STEAK BURGER
- ABERDEEN ANGUS STEAK BURGER
- HEREFORD STEAK BURGER
- LAMB BURGER
- ROSE VEAL BURGER

THE CHEF CLASS BURGERS PROVIDE A HIGH QUALITY BASE TO BUILD A KEY POINT OF DIFFERENCE ON A MENU WITH A HOME MADE STYLE BURGER.

Superior BEEF SELECTIONS

SELECTED FROM THE ONLY THE BEST BEEF BREEDS

ALL BEEF IS MATURED FOR UP TO 8 DAYS ON THE BONE AND THEN FOR A FURTHER MINIMUM OF 14 DAYS IN VACUUM PACK.

ALL PRODUCT IS HAND SELECTED, ENSURING WE PROVIDE BEEF WITH SUPERIOR QUALITY, FLAVOUR AND TENDERNESS TO GUARANTEE AN EXCEPTIONAL EATING EXPERIENCE.



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