



Experience

Rosé Veal

*Experience
the Difference...*

an Introduction

Linden Foods are proud to present an exclusive British Rosé Veal offering. Fit for a king, let Banquet Royale Rosé Veal add an exciting new twist to your repertoire...

the Taste

Delicate, delicious and decadent. It is the perfect enhancement to your menu.

*Experience
the Difference...*



The delicious and ethical alternative to traditional white veal, all our calves are reared from local dairy herds.

Rosé Veal is a lightly pink coloured meat, with a very delicate flavour and texture.

We mature the meat to ensure that it tastes divine and melts in the mouth.



our Assurance

**The quality of our
Rosé Veal is unsurpassed.**

Excellent animal welfare at all stages encourages healthy growth, meaning we can produce great Rosé Veal at an early age of 8 – 12 months. This also means great consistency of **every cut every time.**

With a high level of specialised butchery all cuts are available to you, and with a unique colour and flavour we can assure you that only the very best will meet our exacting standards and arrive in your kitchen.



Serving Suggestion

Banquet Royale Rosé Veal
cutlet served sliced



Serving Suggestion

Banquet Royale Rosé Veal
Osso Bucco



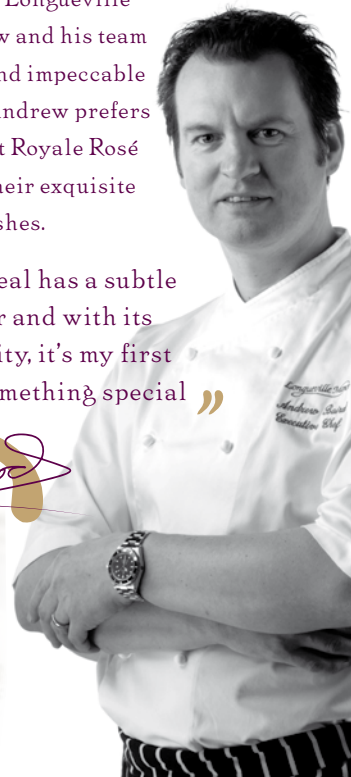
Culinary Expertise

*Andrew Baird of
Longueville Manor*

As Executive Chef of Longueville Manor, Jersey - Andrew and his team have high standards and impeccable taste. For this reason Andrew prefers the quality of Banquet Royale Rosé Veal when creating their exquisite Rosé Veal dishes.

“ Banquet Royale Rosé Veal has a subtle flavour, unique colour and with its excellent cooking quality, it's my first choice when creating something special ”

A Baird



Our Promise

Good rearing practices are of paramount importance to Banquet Royale Rosé Veal. Our own welfare scheme, Linden Livestock, is a fully integrated welfare friendly supply chain system which monitors the entire life of the calves.

Banquet Royale Rosé Veal calves are reared in spacious conditions, with natural light, straw bedding and good ventilation, providing an ideal environment. The calves are housed together in groups and are allowed to move freely.

All our farmers are carefully selected for their high levels of stockmanship. The calves are fed on a milk and cereal based diet (developed by Linden Foods) meeting all their nutritional requirements.

All of these practices ensure that we produce Rosé Veal with superior quality, flavour and tenderness to guarantee an exceptional eating experience every time.



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The logo for Linden Foods features a stylized white letter 'L' above the word 'Linden' in a bold, sans-serif font. Below 'Linden' is the word 'FOODS' in a smaller, all-caps, sans-serif font.

