

BRITISH PREMIUM MEATS



Meat Suppliers to the Catering Trade

PRODUCT PROFILE

AGED BEEF

British Premium Meats fully understand the importance of sourcing the **highest quality** beef to provide our customers with a product that consistently delivers in terms of texture and flavour.

All of our premium Aged steaks are sourced from **Grass-Fed Angus/Charolais Cross cattle** from the **Tee's Valley** and **County Antrim, Northern Ireland**. Through our carefully selected supply chain, we are confident that we will have the right product for your menu.

All our prime steaks are **matured on the bone** for a length of time as specified by each individual customer, and are boned, trimmed and prepared to order.

As well as **Ribeye, Sirloin** and **Fillet steaks**, we offer larger bone in cuts such as **Cote de Boeuf, T-Bone** and **Sirloin Club Steaks**; all matured to your exact specification.



Cote De Boeuf



Tee's Valley Cattle



Sirloin Steak



Ribeye Steak



T-Bone



Fillet Steak