



Butcher  
OF BROGDALE

Call : 01795 533338

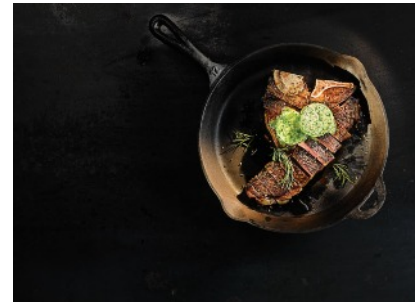
## *Dry Aged Superior Beef*

Dry Aged Meat comes to the Butcher of Brogdale.

The Butcher of Brogdale are pleased to announce the launch of our new line in dry aged meat. Dry aged meat has been popular in the USA and Europe and now we are bringing it to the South East.

Our new equipment will enable us to hang meat in a controlled environment for longer periods of time, this will increase the tenderness of the meat and significantly enhance the taste and flavour.

For the perfect tasting joint or steak place your order with us now on 01795 533338 or use the contact form, for our existing customers use the order form on the web site <http://www.thebutcherofbrogdale.co.uk/>



All our meats have a traceable provenance, giving our customers confidence of meat quality. We strive to obtain the best cuts of meat locally and continue to succeed year after year.

Contact us today and place your orders for our new dry aged quality meat or add it to your existing order. Please see our web site for details.

Please call us or use the contact form on the web site to discuss us supplying your business, school, college or University, we will contact you as soon as possible to arrange a convenient time to discuss your needs.

The Butcher of Brogdale, The Market Place, Brogdale Farm, Brogdale Road, Faversham, ME13 8XZ