



BURGER BLISS BEGINS HERE...

Our Ultimate Selection of Premium Burgers

IRISH FOODS
Kettyle

**TURF &
CLOVER**
HONEST IRISH MEAT

BURGER BLISS BEGINS HERE...

A CULINARY COMBINATION OF CUTS

The Burger Boom continues, the gourmet burger now has pride of place on restaurant menus, bespoke burger bars and has even crossed over to retail. The in trend vogue across the culinary arena has been “Nose to Tail Eating” with the simple burger embracing this honourably with innovation. The Gourmet Burger not only tells but empowers the story of culinary excellence and the diversity of our history, so why can this legacy not be embedded into the most important attribute, Taste!

Knowledge, innovation, with an honest approach lets Linden Food Group embrace this culture through its unique assortment of chilled and hibernated burger range. Linden Food Group are proud to have and manage the complete story. Led by being the custodians of our industry, we have the farmers, the grain and the rain. We can trace every burger back to the farms, the fields and fodder. Brand Protection through clear core values has long been associated throughout Linden Food Group and no brand more so than Kettyle or Turf and Clover.

Kettyle are proud pioneers of the best craft butchery worldwide through respect of natural resources – Passion, Knowledge and Craftmanship.

Turf and Clover creates honest and inspiring food on behalf of our Irish Farmers – For the love of good Irish Food.

IRISH FOODS
Kettyle

**TURF &
CLOVER**
HONEST IRISH MEAT

GreenTrack

GreenTrack is our certified and accountable promise that we give to our farmers, people and customers to ensure that we stay focused on delivering a sustainable future.

As predictable as the Irish weather, every farmer, every animal and every cut is different. It is an art and not a science that makes the perfect burger. A journey that has taken years of debating breed attributes, cut selection, maturation dilemmas, grind size jargon, blend perfection and even the perfect sin involvement of fat. The animal complete is part of our history and deserves the reverence of complete utilisation. Creating burgers of distinction and flavour is part of a journey we're proud of and the humble pattie is maybe more important than the fillet mignon or “Sir” loin from any of our flocks and herds.

We start with the best grass fed meat possible, ‘100% honest Irish meat’, whether that be Salt Moss Dry Aged Beef, Hereford or Angus sourced from our family of farmers within the Linden Food Group with their honest and sustainable approach to land and beast – Irish Born and Bred – DNA traceable.

In creating burgers of distinction, the meat must be the hero. The freshness of the meat is also essential in making a stand out burger and as we use our own meat, our burgers can't be any fresher.

The texture is that of a homemade pattie as if it was lovingly prepared in your own kitchen, open and fluffy, a firm bite yet unquestionably succulent. All our burgers are gluten free with no compromise on quality
– everyone should be able to enjoy the ultimate food pleasure!!

Once crafted, our burgers are immediately packed in the ultimate packaging solution, Darfresh. Whether fresh or immediately snap frozen to lock in all the flavour when it's at its best.

We have transferred our knowledge and craft about burgers into a very unique assortment with a real point of difference that includes, lamb, pork, venison and chicken.

Offering many different sizes, after all size does matter!!



BURGER BLISS BEGINS HERE...

- #1 DRY AGED 
- #2 MARROW MELT 
- #3 BLAQUEZ IBERIAN PORK 
- #4 THE CHUCK & CHEEK 
- #5 SALT BRISKET 
- #6 YEARLING 
- #7 QUARTER POUNDER 
- #8 SLIDERS 
- #9 ABERDEEN ANGUS 
- #10 HEREFORD  #11 ORGANIC  #12 LEAN ONE  #13 ULTIMATE  #14 PEPPERED  #15 LAMB 
- #16 CHICKEN 
- #17 WILD IRISH VENISON 
- #18 THE IRISH CHEDDAR & BACON 
- #19 LOUISIANA PULLED PORK 
- #20 TENNESSEE PULLED BRISKET 
- #21 CULINARY COMBINATION OF CUTS 
- #22 ULTIMATE BURGER MIX 

DRY AGED
FRESH MEAT
NOSE TO TAIL
HEREFORD
OPEN & Fluffy

100 Percent
HONEST IRISH MEAT
ANGUS
CHUCK
NATURAL
DNA TRACEABLE
BRISKET
Succulent



**BESPOKE BURGERS
 MAKE YOUR OWN**



GreenTrack is our certified and accountable promise that we give to our farmers, people and customers to ensure that we stay focused on delivering a sustainable future.

All our burgers are **Gluten Free.** 



#1. DRY AGED



The perfect burger created to embrace the latest vogue across the culinary arena with "Nose to Tail Eating". A blend of bespoke cuts matured to the optimum giving a taste/flavour that is full and rounded. The texture is that of a homemade pattie, open and fluffy, a firm bite yet unquestionably tender and juicy.

Meat Content	Chilled Life	Frozen Life
91%	P+14	12 Months



#2. MARROW MELT



Who adds Marrow to burgers? - "We Do!". Embracing the latest vogue across the culinary arena with "Nose to Tail Eating". A blend of bespoke cuts matured to the optimum giving a taste/flavour that is full and rounded. The texture is juicy, open and fluffy, a firm bite yet unquestionably tender and juicy.

Meat Content	Chilled Life	Frozen Life
91%	P+14	12 Months



#3. BLAQUEZ IBERIAN PORK



"A Juicy, Taste Explosion" - One of the worlds most underrated PCI culinary delights brought to the table in its most natural form. This family reared year old black pork develops an acorn profile that is at its best when harvested through the autumnal months. A burger that carries the flavour and succulence, only to be expected from the most natural free to roam pigs available, Worldwide. Did we mention the Acorns!!

Meat Content	Chilled Life	Frozen Life
91%	P+14	12 Months



#4. THE CHUCK & CHEEK



A Provençal culinary infusion! A chefs masterpiece taking 'nose to tail' butchery to a new spheric. A blend of slow cooked marinated forgotten cuts infused with flavour. The resulting juiciness and flavour is brought back together with chosen cuts, flavour, taste and juiciness not normally associated with a beef sausage.

Meat Content	Chilled Life	Frozen Life
91%	P+14	12 Months



#5. SALT BRISKET



Brisket, Flank and boneless Jacobs ladder is the perfect combination. Trimmed, hand rubbed and dry cured for 7 days to Kettyle's original recipe with seaweed, local honey and juniper. Blended with chosen fresh cuts of character, this becomes a perfect alternative to the in vogue salt beef sandwich.

Meat Content	Chilled Life	Frozen Life
91%	P+14	12 Months



6. YEARLING



Part of our future is protecting our past - our industry with farmers. Linden Livestock affords us a fully managed Grain Fed, "Calf to Yearling" range. Ultimate tenderness is embraced with the butteriness and maltiness of this truly sustainable project. "Soft, Malty, Buttery and Velvety" young beef... No it's not Chocolate, it's Kettyle Yearling.

Meat Content	Chilled Life	Frozen Life
91%	P+14	12 Months



7. QUARTER POUNDER



A great burger should taste completely of itself. A blend of selected fresh meat simply seasoned with sea salt and cracked black pepper giving a taste/flavour that is full and well rounded. The texture is that of a homemade pattie, open and fluffy, a firm bite yet unquestionably tender and juicy.

Meat Content	Chilled Life	Frozen Life
91%	P+14	12 Months



8. SLIDERS



It's been much debated whether these should be called Sliders or Mini Burgers! Either way, there are several reasons to seek out sliders. For starters, they make a great trio, it could be a portion/sharing thing or the desire to try many things on the menu, when a full burger would be over the top. Whichever it is, Sliders are a fun way to try endless, wonderful flavour combinations.

Meat Content	Chilled Life	Frozen Life
91%	P+14	12 Months



9. ABERDEEN ANGUS



Cattle are cherished in Ireland – they are at the heart of Irish farming along with the rain and lush green grass. None more so than the traditional beef breed Aberdeen Angus. Our farmers have passed the tradition for breeding excellence from one generation to the next. Giving us Aberdeen Angus meat which has distinctive "marbling", the flecks of fat which contributes to immensely beefy flavour and texture of this burger. **100% Angus... No Bull!**

Meat Content	Chilled Life	Frozen Life
91%	P+14	12 Months



10. HEREFORD



The new burger on the butcher's block. Hereford is a traditional Irish beef breed which takes really well to a grass fed diet, they are smaller animals, medium to slow growing with sweet well marbled meat. The big difference is the muscle fibres. If you've got a larger beast like an Aberdeen Angus, you've got the same number of muscle fibres but they're much, much bigger. Because the Hereford is smaller, you get very fine graining which will help keep the flavour. It's just more intense, just like a good wine.' **100% Hereford... No Bull!**

Meat Content	Chilled Life	Frozen Life
91%	P+14	12 Months



11. ORGANIC



How more green can you get than Ireland – Organic is second nature to us. Our Green Track programme embodies the respectful use of the countryside and our animals. The latest trend in "Nose to Tail Eating" ensure that we embrace this great natural resource.

Meat Content	Chilled Life	Frozen Life
91%	P+14	12 Months



12. THE LEAN ONE



Half the fat with all the flavour. Our burgers are generally made with 80:20 ratio of fat. Though for the perfect lean burger, we have selected bespoke cuts which are naturally lean to give the optimum flavour and taste. The texture is that of a homemade burger, open and fluffy, a firm bite yet still tender and juicy.

Meat Content	Chilled Life	Frozen Life
85%	P+14	12 Months



13. THE ULTIMATE



The perfect burger created to embrace the latest vogue across the culinary area with "Nose to Tail Eating". A blend of specific cuts - chuck, brisket and short rib, selected for their intense beefy flavour and marbling to deliver the optimum taste/flavour that is full and well rounded. The texture is that of a homemade pattie, open and fluffy, a firm bit yet unquestionably tender and juicy.

Meat Content	Chilled Life	Frozen Life
91%	P+14	12 Months



14. PEPPERED



Not too hot to handle! - The 3 way pepper crust only marries and enhances the full beefy flavour held within. Three peppercorn gems chosen and hand applied for that subtle kick to be remembered, not forgotten!

Meat Content	Chilled Life	Frozen Life
91%	P+14	12 Months



15. LAMB



Love Your Lamb! Our unique climate with the endless rain gives us sweet lush green grass on our rolling hills. This unquestionably gives us the best lamb possible to make a blend of bespoke cuts matured to the optimum giving a taste/flavour that is full and rounded. The texture is that of a homemade pattie, open and fluffy, a firm but yet unquestionably tender and juicy.

Meat Content	Chilled Life	Frozen Life
91%	P+14	12 Months



16. CHICKEN



With a cluck instead of a moo - We have used our skill and craft in making the ultimate beef burger to create the ultimate chicken burger. Allowing the meat to be the **hero**, we have debated the nuances in the cut selection, grind size and blend perfection to create the optimum taste which is full and well rounded. A texture which is open yet with a firm bite and unquestionably tender and succulent.

Meat Content	Chilled Life	Frozen Life
87%	P+14	12 Months



17. WILD IRISH VENISON



The game season serves us well and it delivers a variety of exceptional ingredients with tastes. Wild Irish venison has a more punchy and stronger flavour harvested through the autumnal months. A burger that carries the flavour and succulence, only to be expected from the most natural free to roam venison in Ireland. The ultimate natural health Burst - super low fat and ultra high in omega 3.

Meat Content	Chilled Life	Frozen Life
91%	P+14	12 Months



18. THE IRISH CHEDDAR & BACON



The stable diet of indulgence for any Irishman is cheese and onion, up there with potatoes and stout! Irish Cheddar & Bacon are a match made in heaven and unquestionably the most popular flavour combinations for dressing a burger. We have blended these together for a taste explosion!

Meat Content	Chilled Life	Frozen Life
77%	P+14	12 Months



19. LOUISIANA PULLED PORK



Pulled pork is American barbecue as its very best – A Boston Butt slow cooked in order to achieve the desired juicy nuggets of porcine bliss which can be so gently and tenderly teased apart. Smoky, juicy, and smothered in a BBQ sauce. We have taken this incredible slow cooked comfort food and blended it with our ground beef and pork to make the ultimate in comfort food. For real authenticity, it should be served in a burger bun, along with enough juice to run down your chin. Bibs entirely optional!

Meat Content	Chilled Life	Frozen Life
80%	P+14	12 Months



20. TENNESSEE PULLED BRISKET



The particulars of American BBQ are the subject of fierce regional debate and we have taken inspiration for this burger from Texas, the home of Brisket. Smoked and sous vide cooked for hours, this meat comes out profoundly flavourful and moist with a rich, dark, salty-peppery crust and a rim of sublime, flawlessly rendered fat, it's nothing short of astounding how good this meat is. Blended with our ground beef and smothered in a deep and velvety BBQ sauce, with a subtle sweetness, it's a remarkable combination for a burger, a real marriage of flavours.

Meat Content	Chilled Life	Frozen Life
80%	P+14	12 Months



BESPOKE BURGERS – MAKE YOUR OWN



21. CULINARY COMBINATION OF CUTS



Stand out from the crowd – Be Unique – Make your own Handmade Burger!
For those restaurants with the skill and craft to make their own handmade burger, we have chosen the ideal selection of cuts to make the Ultimate burger with incredible flavour, texture and succulence. This allows you to add your own unique touch before cooking. Also the ideal solution to make steak tartar from our culinary selection of cuts.

Meat Content	Chilled Life	Frozen Life
100%	P+14	12 Months



22. ULTIMATE BURGER MIX



Stand out from the crowd – Be Unique – Make your own Handmade Burger!
For those restaurants with the skill and craft to make their own handmade burger, we have chosen the ideal selection of cuts and ground them to the perfect size to make the Ultimate burger with incredible flavour, texture and succulence. This allows you to add your own unique touch before cooking.

Meat Content	Chilled Life	Frozen Life
100%	P+14	12 Months



