

THE NEW EXCLUSIVE CROSSGAR DEXTER BEEF RANGE

Crossgar Meats are committed to using only the finest quality local produce. In partnership with the Irish Dexter Producer Group, we believe the pedigree Dexter breed will compliment our existing meat range and will firmly establish itself as the meat for the discerning connoisseur.

In keeping with the breeds traditional rearing, we apply the same natural principles in the ageing process. The beef is allowed to naturally dry age on the bone for minimum of 21 days, which adds to the unique flavour of Dexter Beef.



Joel Meeke, Member of the “Irish Dexter Producer Group” and supplier to Crossgar Meats.
Farming on the shores of Strangford Lough, County Down.

DEXTER PRIMAL		
501-00803	Dexter Sirloin & Fillet (Boneless)	kg
501-00903	Dexter Rump Steak	kg
501	Round Cuts - Includes Topside, Silverside and Feather <i>Ideal for Steaks or Roasting</i>	kg
501-00503	Dexter Steak Strips	kg
DEXTER FOREQUARTER		
501-00203	Dexter Rib Eye	kg
501-00303	Dexter Rib Roast	kg
501-00403	Dexter Steak Pieces	kg

DEXTER MANUFACTURED		
501-00103	Dexter Mince	kg
501-00093	Dexter Burger	48x113g (4oz)
501-00083	Dexter Burger	30x170g (6oz)
501-00073	Dexter Burger	20x227g (8oz)
501-00063	Dexter Sausages	4.54kg
DEXTER BONE IN		
501-00603	Dexter Shin (Bone in)	kg
501-00703	Dexter Oxtail	kg