82.0 38.€

370kcal 1350kJ

1208

Christmas Pudding RICH CHOCOLATE & STEM GINGER

CARVED ANGEL

hint of stem ginger to tantalise your taste buds after your Christmas meal.

RICH CHOCOLATE & STEM GINGER

A deliciously moist, heavenly rich and indulgent chocolate Christmas Pudding, with an added

—Christmas Pudding —

CARVED ANGEL

A fruit pudding with chocolate pieces, stem ginger and brandy. CHRISTMAS PUDDING CHOCOLATE & STEM GINGER

Nutritional informat

Carbohydrate of which sugars Fat of which saturates Typical Values per 100g: Dark Muscavado Sugar, Dark Chocolare (1196)

Gugar, Ocosa Mass., Coosa Butter; Emulsifier: Soya

Cugar, Cocosa Mass., Coosa Butter; Emulsifier: Soya

Lecithin, Natural Vanilla Havouring), Sultanas (1196)

Lecithin, Natural Vanilla Havouring), Sultanas (1196)

(1196) (Rainer, Mon-Hydrogenated Corton Seed Oil), Raisins

(1196) (Rainer, Mon-Hydrogenated Corton Seed Oil), Paisins

(1197) (Ginger, Sugar), Apple, Mon-Hydrogenated Vegerable

Paster, Sugar), Apple, Mon-Hydrogenated Vegerable

Suct. (Palm Oil, Sulthower Oil, Wheat Hour (Gluten), Water,

Perski, Vegerable (Oil (Rapeseced Oil, Palm Oil), Salt,

Phirt Vinegar, Soya Hour, Intunisfier, Holon and

Dilgyrordes of First, Neids, Diacorylatranic Acid Exerca

of Mono and Diglycerides, Hour Treament Agent;

Cocoa Powder (208), Humescant: Vegerable Chycerine,

Cocoa Powder (208), Humescant: Vegerable Chycerine,

Cocoa Powder (208), Lamascant: Vegerable Chycerine,

Cocoa Powder (208), Salt.

For allergens please see ingredients in BOLD.

Produced in an environment where nuts
and mustard are handled. May contestin small
Fragments of kernels or fruit stones. "Wheat
Flour containes: Calcium, Iron, Miscim,
Institutions, Store in a cool dry place out of
direct sunlight. Serves: I person.

CARVED ANGEL — Christmas Pudding —

LUXURY CRANBERRY & WHITE CHOCOLATE

This heavenly match of chocolatey naughtiness and delicate cranberries... smooth, very light, moist with a sweetness that marries itself beautifully to Amaretto. This is a Christmas Pudding combination you will literally melt into!

> CARVED ANGEL Christmas Pudding

LUXURY CRANBERRY & WHITE CHOCOLATE

CHOCOLATE CHRISTMAS PUDDING LUXURY CRANBERRY & WHITE

I fruit pudding made with cranberries, white chocolate and amaretto.

Typical Values per 100g: Nutritional Informat

gI.0	Salt
g8.č	Protein
86.9₽	erague doidw do
82.62	Carbohydrate
gζ.ξ	of which saturates
88.√	Fat
334kcal	
1387kJ	Energy

1208

Any of putterney and connective, university, university, furniture, furniture, furniture, furniture, fugue, Sweetened Dried Canbernies (15%) (Canbernies, Guger, Valvole Milk Powder, Cocoa Chooolate (11%) (Sugar, Whole Milk Powder, Emulather: Soya Lecithin, Natural Vanilla Flavouning), Sultanas (11%) (Sultanas, Yon-Hydrogenated Cotton Seed Oll), collistens, Hon-Hydrogenated Cotton Seed Oll), collistens, Monta-Hydrogenated Cotton Seed Oll), collistens, Monta-Hydrogenated Cotton and Dilycerides (Rapseed Oll, Palm Oll), Salt, Spirit Vinegar, Soya Discorpliatant, Andrea Hour* (Cluten), Mont Hydrogenated Vegetable Sult Plour* Ellour, Control Milk Salt, Spirit Manager, Soya Discorpliatant, Monta-Hour, Multiple Sultanas, Salt Plour, Fully Salt Plour, Full Plour, Full Plour, Full Plour, Full Plour, Full Plour, Salt, Salt Milk Humestant, Stem Ginger, Sugar, Humestant: Vegetable Ciycerine, Natural Vanilla Flavour, Salt.

For allergens please see ingredients in BOLD.

Produced in an environment where nuts
and mustard are handled. May contain small
Fingments of kernels of fruit stones. "Wheal
Figure contains: Calcium, Iron, Niscin,
Insimin. Suitable for Vegetarians. Storage
Instructions: Store in a cool dry place out of
direct sunlight. Serves: I person.



For allergens please see ingredients in BOLD.

Produced in an environment where nuts
and mustard are handled. May contain small
Fingments of kernels of fruit stones. "Wheal
Figure contains: Calcium, Iron, Niscin,
Insimin. Suitable for Vegetarians. Storage
Instructions: Store in a cool dry place out of
direct sunlight. Serves: I person.

 Typical Values per 100g:

 Energy
 1395kcal

 Fat
 12.2g

 Fat
 46.2g

 Carbohydrate
 46.2g

 Of which sugars
 36.2g

 Protein
 3.9g

 Protein
 3.9g

Sultanas (17%) (Sultanas, Non-Hydrogenated Cotton Steel), Bainra (17%) (Sultanas, Non-Hydrogenated Cotton Seed Oil), Rainra (17%) (Bainra (17%), Non Hydrogenated Cotton Seed Oil), Irish Whisky (11%), Non Wheat Hour (Oluten), Pasteurised Pree Bange 18gg.

Wheat Hour (Gluten), Sugar, Wheat Hour (Gluten), Water, Chiter, Vegerable Oil (Rapear Hour (Gluten), Water, Vegerable Oil (Rapeased Oil, Palm Oil), Salt, Presh Breadcrumbs (Wheat Hour (Gluten), Water, Presh Breadcrumbs (Wheat Hour (Gluten), Sart, Vegerable Oil (Rapeased Oil, Palm Oil), Salt, Presh Breadcrumbs (Wheat Hour (Gluten), Water, Presh Breadcrumbs (Wheat Hour (Gluten), Water, April Prun, Chono and Diglycendes of Faury Acids, Discreptanent Agent, Ascorbie Acid, White Chocolate (48%) (Jugar, Wholek Armush) Antille Powder, Cocca Butter, Skumal Vanilla Havouring), Bunkliffer: Soya Lecthin, Matunal Vanilla Havouring), Sugar, Natural Vanilla Flavouring, Sugar, Natural Vanilla Flavouring, Sugar, Natural Vanilla Flavouring, Salt

A fruit pudding with cream, white chocolate pieces and Irish Whisky.

WHITE CHOCOLATE PUDDING IRISH WHISKY $\mathcal E$

Microwave ovens vary and the Microwave ovens vary and the following is a guide only. Bernove pudding from carron. Do nor remove or pierce film lid. Heat for 40 seconds in microwave (800 wart) on full power. Ensure pudding is hot then leave to stand for 1 minute. Remove film lid and silicon disc. Turn pudding upside down on to a plate, gently squeeze the sides to remove from basin.

Vermove pudding from carron. Do not remove or pierce film lide, Plece in a steamer to pash filled with rwo thirtes boiling water and steam for 20 minutes. So not allow the pan to boil dry. Ensure pudding is hot then leave to stand for 1 minute. Remove film lid and silicon disc. Turn pudding upside down on to a platee. Sufficent disc. Turn pudding upside town on the plate.



CARVED ANGEL

— Christmas Pudding —

IRISH CREAM

Smooth, velvet texture, with a hit of chocolate followed by the warmth of whisky that will feel like a blanket on a cold winters night such is like only an Irish Cream can deliver... but in a Pudding! Stunning!

CARVED ANGEL

IRISH CREAM

2,060401,222253

120g

Nutritional information Typical Values per 100g:

Protein Carbohydrate of which sugars Fat of which saturates

82.0 82.84 84.66 82.6

937kcal 1357kJ

For allergens please see ingredients in BOLD.

Produced in an environment where nuts
and mustard are handled. May contestin small
Fragments of kernels or fruit stones. "Wheat
Flour containes: Calcium, Iron, Miscim,
Institutions, Store in a cool dry place out of
direct sunlight. Serves: I person.

Sulranse (18%) (Sulranse, Non-Hydrogenated Cotton Sced Oil), Raisins (18%) (Raisins, Non-Hydrogenated Vegetable Suer Cotton Sced Oil), Roh-Hydrogenated Vegetable Suer (Palm Oil, Sumlware Oil, Whear Houw'Gluten)).

Soft Dark Brown Sugar, Psterunted Free Range Egg. Apple (8%), Erea Breaderunhs (Whear Hou" (Gluten Water, Vegetable Oil (Rapeseed Oil, Palm Oil).

Water, Yeast, Vegetable Oil (Rapeseed Oil, Palm Oil), Diglycentdes of Fatty Acids, Discorplantante Acid Esters of Monos and Diglycentdes, Flour Treatment Acid Esters of Monos and Diglycentdes, Flour Treatment Acid Esters Stem Ginger (Ginger, Sugar), Humectant.

Ascorbic Acid, Brandy (%), Wheat Hou" (Gluten), Vegenzble Ghycentne, Nummeg, Mace, Orange juice Vegetable Ghycentne, Nummeg, Mace, Orange juice Vegetable Ghycentne, Nummeg, Mace, Orange juice Vegetable Chycentne, Nummeg, Mace, Orange juice Vegetable Chycentne, Nummeg, Mace, Orange juice Concentrate, Salt.

CHRISTMAS PUDDING

A fruit pudding with brandy traditionally eaten at Christmas.

80mm

CHRISTMAS PUDDING

textured fruit.

PUDDING

-Christmas Pudding —

CARVED ANGEL

CHRISTMAS

This luxury Christmas pudding is neither too dark nor too pale, moist yet light, with a balance of flavours harmonising perfect spice, sweetness and warmth of fine brandy and soft

CARVED ANGEL

CARVED ANGEL Christmas Pudding

A stunning twist on your palate with the classic apple strudel combined with the equally classic traditional Christmas Pudding! Savour every morsel of this moist, apple, cinnamon and gentle calvados pudding sensation!

APPLE STRUDEL

- Christmas Pudding —

CARVED ANGEL



APPLE STRUDEL CHRISTMAS PUDDING

nomnnni ban ealvador with calvados and cinnamon.

82.0 31.E Protein 38.14 38.28 89.7 86.2 Fat of which saturates 700kcsj 1097kJ Nutritional information Typical Values per 100g: Apple (26%), Sulranse (23%) (Sulranse, Abple (26%), Sulranse (23%) (Sulranse, Mon-hydrogenated Conton Seed Oil), Pasteurised Free Range Egg, Sugar, Non Hydrogenated Vegetable Suerfeldmold, Sundown, Oil, Wheet Flour* (Gluren)), Calvados, (Oil, Wheet)), Fresh Flour* (Gluren), Water, Bread-cunnis (Wheet Hour* (Oil our; Plain Caramel El 50a (Wheet)), Water, Steat, Vegetable Oil (Rapoesed Oil, Palm Oil), Steat, Vegetable Oil (Rapoesed Oil, Palm Oil), Discorpharante, Acid Esters of Flaur, Sulranse (Acid, Wheet Hour* (Cluren), Soft Dark Brown Discorpharante, Acid Esters of Flaur, Soft Dark Brown Oilse, Flaur, Oincernated Ermon Juice, Humectant: Sugar, Concentrated Ermon Juice, Humectant: Vegetable Glycetine, Cinnamon, Salt.

2,060401 222260 9 1208

For allergens please see ingredients in BOLD.

Produced in an environment where nuts
and mustard are handled. May contestin small
Fragments of kernels or fruit stones. "Wheat
Flour containes: Calcium, Iron, Miscim,
Institutions, Store in a cool dry place out of
direct sunlight. Serves: I person.

DOUBLE CHOCOLATE & CHERRY

CARVED ANGEL Christmas Pudding

DOUBLE CHOCOLATE & CHERRY

This wonderfully moist, moorish pudding combines rich, dark and white chocolate pieces, cherries and Kirsch that will have you reeling
with delight. Absolutely delicious with clotted cream!

—Christmas Pudding —

CARVED ANGEL

To Steem: Remove pudding from carron. Do not remo or pierce film lid. Place in a steamer or pan filled with two thirds boiling water and steam for 20 minutes. Do not allow the pan to boil dry. Ensure pudding is he then leave to stand for 1 minute. Remove film lid an silicon disc. Turn pudding upside down on to a plate sendy squeeze the sides to remove from basin.

To Meronance. Microwave ovens vary and the following is a guide only. Bemove pudding from carro Do not remove or pierce film lid. Hear for 40 seconds a microwave (800 wart) on full power. Ensure pudding hot then leave to stand for I minute. Bemove film lie and silicon disc. Turn pudding upside down on to a plate, gently squeeze the sides to remove from basin.

CHERRY CHRISTMAS PUDDING DOUBLE CHOCOLATE &

A fruit pudding with white and dark chocolate pieces, cherries and kirsch.

82.0	Salt
81.4	Protein
82.24	of which sugars
87.22	Carbohydrate
8€.≷	of which saturates
30.11	Fat
337kcal	
1455F]	Energy
	Typical Values per 100g:
	попъппона впоппанон

1208

For allergens please see ingredients in BOLD.

Produced in an environment where nuts
and mustard are handled. May contestin small
Fragments of kernels or fruit stones. "Wheat
Flour containes: Calcium, Iron, Miscim,
Institutions, Store in a cool dry place out of
direct sunlight. Serves: I person.

The Muscraedo Sugar, Sulenze (1996) (Sulenzer, Proposition, American Americ

1208

Carbohydrate of which sugars

of which saturates

Nutritional information Typical Values per 100g:

gζ I.0

80.8 87.2

For allergens please see ingredients in BOLD.

Produced in an environment where nuts
and mustard are handled. May contain small
fragments of kernels of fruit stones. "Wheal
Flour contains: Calcium, Iron, Niscin,
Ilismin. Suitable for Vegetarians. Storage
Instructions. Store in a cool dry place out of
direct sunlight. Serves: I person.

A Jrutt pudding unth brandy and Sherry trada, And Putry trada (1964) (Raisine, Julianes, Cotton) 2ced (3)], Pareturies (29%) (Raisine, Julianes, Cotton) 2ced (3)]. Parcuried free Range Egg. Soil Dale Brown Sugar, Canton, Chulues) (Fure Range Egg. Soil Dale Browners) Folour, Com Starch, Bouwn Rice Flour, Buckwhear Folour, Callulose), Treade, Lineadel, Rice Bran, Pest Protein, Gun, Callulose), Treade, Lineadel, Rice Bran, Pest Protein, Rice and Maise Flour), Psyllium Husk, Salt, Espesced Oll Rucus Flour, Jaylium Husk, Salt, Espesced Oll Inhilin, Flour Treatment Agent (Ascorbic Acid), Acidifier Inhilin, Flour Treatment Agent (Ascorbic Acid), Acidifier Inhilin, Flour Treatment Agent (Ascorbic Acid), Acidifier Gilonon-Derlander, Brand (Bice, Poteno and Tapioca), Xunthan Gunn), Apple(5%), Tarmitic Acid), Miller Hakes, Church Free Flour (Flour Chica Aller) (1991), Walter (Dates (1991), Walter), Dates (1991), Walter (1992), Salt, Dates (1991), Walter (1992), Walter (1992), Salt, Dates (1993), Salt, Dates (1993), Salt, Dates (1994), Salt, Dates (1994), Salt, Dates (1994), Salt, Plour, Flour, F

CARVED ANGEL Christmas Pudding GLUTEN FREE CHRISTMAS PUDDING

moist and has a wonderful depth of flavour all pudding lovers!

GLUTEN FREE

– Christmas Pudding —

A fruit pudding with brandy and Sherry traditionally eaten at Christmas. GLUTEN FREE CHRISTMAS PUDDING

CARVED ANGEL

CHRISTMAS PUDDING

This Gluten Free Christmas Pudding is deliciously combining succulent fruit, brandy, sweetness and spice that will absolutely delight