

NET WEIGHT  
908g

|                    |         |
|--------------------|---------|
| Salt               | 0.2g    |
| Protein            | 3.9g    |
| of which sugars    | 36.4g   |
| Carbohydrate       | 46.2g   |
| of which saturates | 5.5g    |
| Fat                | 12.2g   |
| Energy             | 335kcal |
| Energy             | 1409kJ  |

Typical Values per 100g:  
Nutritional Information

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 as like  
only an Irish Cream can  
deliver... but in a  
pudding! Stunning!

Irish Cream  
Christmas  
Pudding  
the CARVED  
ANGEL

**To Steam:** Remove sleeve and wrap.  
Cover basin and lid tightly in foil. Place  
in a steamer or pan filled with two  
thirds boiling water and steam for  
**1 hour and 30 minutes**. Do not  
allow the pan to boil dry. Ensure  
pudding is hot then leave to stand for  
**2 minutes** before turning out. Remove  
silicon disc from top of pudding.

**To Microwave:** Microwave ovens vary  
and the following is a guide only.  
Remove sleeve, wrapping and lid. Heat  
for **5 minutes** in a microwave (800  
watt) on full power. Ensure pudding is  
hot then leave to stand for **2 minutes**  
before turning out. Remove silicon  
disc from top of pudding.



Produced in the UK for **The Carved Angel**,  
C/O Armoric, 14 Barn Close,  
Langage Industrial Estate, Plymouth,  
Devon, PL7 5HQ Tel: 01752 345120  
[www.thecarvedangel.com](http://www.thecarvedangel.com)

### Irish Whisky & White Chocolate Pudding

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

Sultanas(17%)(Sultanas, Non-Hydrogenated Cotton Seed  
Oil), Raisins (17%)(Raisins, Non-Hydrogenated Cotton  
Seed Oil), Irish Whisky(11%), Non Hydrogenated Vegetable  
Suet (Palm Oil, Sunflower Oil, **Wheat Flour\*(Gluten)**),  
Pasteurised Free Range **Egg**, Single **Cream**(7%), Sugar, **Wheat  
Flour\*(Gluten)**, Fresh Breadcrumbs(**Wheat Flour\*(Gluten)**),  
Water, Yeast, Vegetable Oil (Rapeseed Oil, Palm Oil), Salt, Spirit  
Vinegar, **Soya** Flour, Emulsifier: Mono and Diglycerides of Fatty  
Acids, Diacetyltartaric Acid Esters of Mono and Diglycerides, Flour  
Treatment Agent: Ascorbic Acid, White Chocolate(4%)(Sugar, Whole  
**Milk** Powder, Cocoa Butter, Skimmed **Milk** Powder, Emulsifier: **Soya**  
Lecithin, Natural Vanilla Flavouring), Humectant: Vegetable Glycerine,  
Soft Dark Brown Sugar, Natural Vanilla Flavour, Salt.

For allergens please see ingredients in **BOLD**. Produced  
in an environment where nuts and mustard are handled.  
May contain small fragments of kernels or fruit stones.  
\*Wheat Flour contains: Calcium, Iron, Niacin, Thiamin.  
**Suitable for Vegetarians.**

**Storage Instructions:** Store in a cool dry place  
out of direct sunlight. **Serves: 8/9 people.**

NET WEIGHT  
908g

|                    |         |
|--------------------|---------|
| Salt               | 0.2g    |
| Protein            | 3.5g    |
| of which sugars    | 39.4g   |
| Carbohydrate       | 48.2g   |
| of which saturates | 4.7g    |
| Fat                | 11.7g   |
| Energy             | 322kcal |
| Energy             | 1357kJ  |

Typical Values per 100g:  
Nutritional Information

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

# Christmas Pudding

## the CARVED ANGEL

**To Steam:** Remove sleeve and wrap. Cover basin and lid tightly in foil. Place in a steamer or pan filled with two thirds boiling water and steam for **1 hour and 30 minutes**. Do not allow the pan to boil dry. Ensure pudding is hot then leave to stand for **2 minutes** before turning out. Remove silicon disc from top of pudding.

**To Microwave:** Microwave ovens vary and the following is a guide only. Remove sleeve, wrapping and lid. Heat for **5 minutes** in a microwave (800 watt) on full power. Ensure pudding is hot then leave to stand for **2 minutes** before turning out. Remove silicon disc from top of pudding.



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## Christmas Pudding

**A fruit pudding with brandy traditionally eaten at Christmas**

Sultanas(18%)(Sultanas, Non-Hydrogenated Cotton Seed Oil), Raisins (18%)(Raisins, Non-Hydrogenated Cotton Seed Oil), Non-Hydrogenated Vegetable Suet(Palm Oil, Sunflower Oil, **Wheat Flour\*(Gluten)**), Soft Dark Brown Sugar, Pasteurised Free Range **Egg**, Apple(8%), Fresh Breadcrumbs(**Wheat Flour\*(Gluten)**), Water, Yeast, Vegetable Oil (Rapeseed Oil, Palm Oil), Salt, Spirit Vinegar, **Soya** Flour, Emulsifier: Mono and Diglycerides of Fatty Acids, Diacetyltartaric Acid Esters of Mono and Diglycerides, Flour Treatment Agent: Ascorbic Acid), Brandy (5%), **Wheat Flour\*(Gluten)**, Stem Ginger (Ginger, Sugar), Humectant; Vegetable Glycerine, Nutmeg, Mace, Orange Juice Concentrate, Lemon Juice Concentrate, Salt.

For allergens please see ingredients in **BOLD**. Produced in an environment where nuts and mustard are handled. May contain small fragments of kernels or fruit stones.  
\*Wheat Flour contains: Calcium, Iron, Niacin, Thiamin.

**Suitable for Vegetarians.**

**Storage Instructions:** Store in a cool dry place out of direct sunlight. **Serves: 8/9 people.**

NET WEIGHT  
908g

|                    |         |
|--------------------|---------|
| Salt               | 0.1g    |
| Protein            | 3.8g    |
| of which sugars    | 46.9g   |
| Carbohydrate       | 59.2g   |
| of which saturates | 3.5g    |
| Fat                | 7.8g    |
| Energy             | 334kcal |
| Energy             | 1387kJ  |

Typical Values per 100g:  
Nutritional Information

This heavenly match of  
chocolately 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!

Luxury Cranberry  
& White Chocolate  
Christmas Pudding

the CARVED  
ANGEL

**To Steam:** Remove sleeve and wrap.  
Cover basin and lid tightly in foil. Place  
in a steamer or pan filled with two  
thirds boiling water and steam for  
**1 hour and 30 minutes**. Do not  
allow the pan to boil dry. Ensure  
pudding is hot then leave to stand for  
**2 minutes** before turning out. Remove  
silicon disc from top of pudding.

**To Microwave:** Microwave ovens vary  
and the following is a guide only.  
Remove sleeve, wrapping and lid. Heat  
for **5 minutes** in a microwave (800  
watt) on full power. Ensure pudding is  
hot then leave to stand for **2 minutes**  
before turning out. Remove silicon  
disc from top of pudding.



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**Luxury Cranberry & White  
Chocolate Christmas Pudding**  
A fruit pudding made with cranberries,  
white chocolate and amaretto

Sugar, Sweetened Dried Cranberries(15%)(Cranberries,  
Sugar, Non-Hydrogenated Sunflower Oil), White  
Chocolate(11%)(Sugar, Whole Milk Powder, Cocoa Butter,  
Skimmed Milk Powder, Emulsifier: Soya Lecithin, Natural  
Vanilla Flavouring), Sultanas(11%)(Sultanas, Non-Hydrogenated  
Cotton Seed Oil), Pasteurised Free Range Egg, Apple, Fresh  
Breadcrumbs(Wheat Flour\*(Gluten), Water, Yeast, Vegetable Oil  
(Rapeseed Oil, Palm Oil), Salt, Spirit Vinegar, Soya Flour, Emulsifier:  
Mono and Diglycerides of Fatty Acids, Diacetyltartaric Acid Esters of  
Mono and Diglycerides, Flour Treatment Agent, Ascorbic Acid), Wheat  
Flour\*(Gluten), Non Hydrogenated Vegetable Suet(Palm Oil, Sunflower  
Oil, Wheat Flour\*(Gluten)), Amaretto (3.5%), Stem Ginger(Ginger,  
Sugar), Humectant:Vegetable Glycerine, Natural Vanilla Flavour, Salt.

For allergens please see ingredients in **BOLD**. Produced  
in an environment where nuts and mustard are handled.  
May contain small fragments of kernels or fruit stones.  
\*Wheat Flour contains: Calcium, Iron, Niacin, Thiamin.  
**Suitable for Vegetarians. Storage Instructions:** Store in  
a cool dry place out of direct sunlight. **Serves: 8/9 people.**

NET WEIGHT  
908g

|                    |         |
|--------------------|---------|
| Salt               | 0.2g    |
| Protein            | 3.1g    |
| of which sugars    | 32.8g   |
| Carbohydrate       | 41.8g   |
| of which saturates | 2.9g    |
| Fat                | 7.6g    |
| Energy             | 260kcal |
| Energy             | 1097kJ  |

Typical Values per 100g:  
Nutritional information

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

the CARVED  
ANGEL

**To Steam:** Remove sleeve and wrap. Cover basin and lid tightly in foil. Place in a steamer or pan filled with two thirds boiling water and steam for **1 hour and 30 minutes**. Do not allow the pan to boil dry. Ensure pudding is hot then leave to stand for **2 minutes** before turning out. Remove silicon disc from top of pudding.

**To Microwave:** Microwave ovens vary and the following is a guide only. Remove sleeve, wrapping and lid. Heat for **5 minutes** in a microwave (800 watt) on full power. Ensure pudding is hot then leave to stand for **2 minutes** before turning out. Remove silicon disc from top of pudding.



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### Apple Strudel

#### Apple and sultana pudding with calvados and cinnamon

Apple(26%), Sultanas(23%)(Sultanas, Non-hydrogenated Cotton Seed Oil), Pasteurised Free Range **Egg**, Sugar, Non Hydrogenated Vegetable Suet(Palm Oil, Sunflower Oil, **Wheat Flour\*(Gluten)**), Calvados(6%)(Calvados, Colour: Plain Caramel E150a(**Wheat**)), Fresh Breadcrumbs (**Wheat Flour\*(Gluten)**), Water, Yeast, Vegetable Oil (Rapeseed Oil, Palm Oil), Salt, Spirit Vinegar, **Soya** Flour, Emulsifier: Mono and Diglycerides of Fatty Acids, Diacetyltartaric Acid Esters of Mono and Diglycerides, Flour Treatment Agent; Ascorbic Acid), **Wheat Flour\*(Gluten)**, Soft Dark Brown Sugar, Concentrated Lemon Juice, Humectant:Vegetable Glycerine, Cinnamon, Salt.

For allergens please see ingredients in **BOLD**. Produced in an environment where nuts and mustard are handled. May contain small fragments of kernels or fruit stones. \*Wheat Flour contains: Calcium, Iron, Niacin, Thiamin. **Suitable for Vegetarians. Storage Instructions:** Store in a cool dry place out of direct sunlight. **Serves: 8/9 people.**

NET WEIGHT  
908g

|                    |         |
|--------------------|---------|
| Salt               | 0.2g    |
| Protein            | 4.1g    |
| of which sugars    | 45.2g   |
| Carbohydrate       | 52.7g   |
| of which saturates | 5.3g    |
| Fat                | 11.0g   |
| Energy             | 337kcal |
| Energy             | 142kJ   |

Typical Values per 100g:  
Nutritional Information

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!

the CARVED  
ANGEL  
Double Chocolate  
and Cherry  
Christmas  
Pudding

**To Steam:** Remove sleeve and wrap.  
Cover basin and lid tightly in foil. Place  
in a steamer or pan filled with two  
thirds boiling water and steam for  
**1 hour and 30 minutes**. Do not  
allow the pan to boil dry. Ensure  
pudding is hot then leave to stand for  
**2 minutes** before turning out. Remove  
silicon disc from top of pudding.

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and the following is a guide only.  
Remove sleeve, wrapping and lid. Heat  
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watt) on full power. Ensure pudding is  
hot then leave to stand for **2 minutes**  
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disc from top of pudding.



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**Double Chocolate and  
Cherry Christmas Pudding**  
A fruit pudding with white and dark  
chocolate pieces, cherries and kirsch

Dark Muscavado Sugar, Sultanas (10%) (Sultanas, Non-Hydrogenated Cotton Seed Oil), White Chocolate (9.5%) (Sugar, Whole Milk Powder, Cocoa Butter, Skimmed Milk Powder, Emulsifier: **Soya** Lecithin, Natural Vanilla Flavouring), Raisins (9.5%) (Raisins, Non-Hydrogenated Cotton Seed Oil), Pasteurised Free Range **Egg**, Apple, Dark Chocolate (6.5%) (Sugar, Cocoa Mass, Cocoa Butter, Emulsifier: **Soya** Lecithin, Natural Vanilla Flavouring), Glace Cherries (5.5%) (Cherries, Glucose-Fructose Syrup, Sugar, Fruit Juice Concentrate, Citric Acid, Preservative: Sulphur Dioxide), Non Hydrogenated Vegetable Suet (Palm Oil, Sunflower Oil, **Wheat** Flour\* (**Gluten**)), Fresh Breadcrumbs (**Wheat** Flour\* (**Gluten**), Water, Yeast, Vegetable Oil (Rapeseed Oil, Palm Oil), Salt, Spirit Vinegar, **Soya** Flour, Emulsifier: Mono and Diglycerides of Fatty Acids, Diacetyl tartaric Acid Esters of Mono and Diglycerides, Flour Treatment Agent: Ascorbic Acid), Kirsch (4.5%), **Wheat** Flour\* (**Gluten**), Cocoa Powder (2%), Humectant: Vegetable Glycerine, Salt.

For allergens please see ingredients in **BOLD**. Produced in an environment where nuts and mustard are handled. May contain small fragments of kernels or fruit stones. \*Wheat Flour contains: Calcium, Iron, Niacin, Thiamin. **Suitable for Vegetarians. Storage Instructions:** Store in a cool dry place out of direct sunlight. **Serves: 8/9 people.**

NET WEIGHT  
908g

|                    |         |
|--------------------|---------|
| Energy             | 1350kJ  |
| Energy             | 320kcal |
| Fat                | 9.6g    |
| of which saturates | 4.4g    |
| Carbohydrate       | 53.8g   |
| of which sugars    | 45.8g   |
| Protein            | 3.8g    |
| Salt               | 0.2g    |

A deliciously moist, heavenly rich and indulgent chocolate Christmas Pudding, with an added hint of stem ginger to tantalise your taste buds after your Christmas meal.

Rich Chocolate  
& Ginger  
Christmas  
Pudding

**To Steam:** Remove sleeve and wrap. Cover basin and lid tightly in foil. Place in a steamer or pan filled with two thirds boiling water and steam for **1 hour and 30 minutes**. Do not allow the pan to boil dry. Ensure pudding is hot then leave to stand for **2 minutes** before turning out. Remove silicon disc from top of pudding.

**To Microwave:** Microwave ovens vary and the following is a guide only. Remove sleeve, wrapping and lid. Heat for **5 minutes** in a microwave (800 watt) on full power. Ensure pudding is hot then leave to stand for **2 minutes** before turning out. Remove silicon disc from top of pudding.



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### Chocolate & Stem Ginger Christmas Pudding

**A fruit pudding with chocolate pieces,  
stem ginger and brandy**

Dark Muscavado Sugar, Dark Chocolate(11%)(Sugar, Cocoa Mass, Cocoa Butter, Emulsifier: **Soya Lecithin**, Natural Vanilla Flavouring), Sultanas(11%)(Sultanas, Non-Hydrogenated Cotton Seed Oil), Raisins(11%)(Raisins, Non-Hydrogenated Cotton Seed Oil), Pasteurised Free Range **Egg**, Stem Ginger(7%)(Ginger, Sugar), Apple, Non-Hydrogenated Vegetable Suet(Palm Oil, Sunflower Oil, **Wheat Flour\*(Gluten)**), Fresh Breadcrumbs(**Wheat Flour\*(Gluten)**), Water, Yeast, Vegetable Oil (Rapeseed Oil, Palm Oil), Salt, Spirit Vinegar, **Soya Flour**, Emulsifier: Mono and Diglycerides of Fatty Acids, Diacetyltartaric Acid Esters of Mono and Diglycerides, Flour Treatment Agent, Ascorbic Acid), Brandy(4.5%), **Wheat Flour\*(Gluten)**, Cocoa Powder(2%), Humectant: Vegetable Glycerine, Ground Ginger(0.1%), Salt.

For allergens please see ingredients in **BOLD**. Produced in an environment where nuts and mustard are handled. May contain small fragments of kernels or fruit stones. \*Wheat Flour contains: Calcium, Iron, Niacin, Thiamin.

**Suitable for Vegetarians. Storage Instructions:** Store in a cool dry place out of direct sunlight. **Serves: 8/9 people.**