

NET WEIGHT  
454g

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:

Smooth, velvety texture, with a hit of chocolate followed by the warmth of whisky that will feel like a blanket on a cold winter's 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**. 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 **2 minutes and 30 seconds** 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: 3/4 people.**

NET WEIGHT  
454g

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:

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 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**. 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 **2 minutes and 30 seconds** 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: 3/4 people.**

NET WEIGHT  
454g

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

Typical Values per 100g:  
Nutritional Information

This heavenly match of chocolate 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**. 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 **2 minutes and 30 seconds** 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: 3/4 people.**

NET WEIGHT  
454g

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:

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**. 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 **2 minutes and 30 seconds** 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: 3/4 people.**

NET WEIGHT  
454g

0.2g	Salt
4.1g	Protein
45.2g	of which sugars
52.7g	Carbohydrate
5.3g	of which saturates
11.0g	Fat
337kcal	Energy
1422kJ	Energy

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 feeling with delight. Absolutely delicious with clotted cream!

Double Chocolate  
and Cherry  
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**. 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 **2 minutes and 30 seconds** 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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**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: 3/4 people.**

NET WEIGHT  
454g

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

Typical Values per 100g:

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

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**. 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 **2 minutes and 30 seconds** 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, Diacetyl tartaric 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: 3/4 people.**

NET WEIGHT  
454g

Salt	0.15g
Protein	3.6g
of which sugars	36.0g
Carbohydrate	44.0g
of which saturates	2.7g
Fat	8.0g
Energy	270kcal
Energy	1133kJ

Typical Values per 100g:  
Nutritional Information

This Gluten Free Christmas Pudding is deliciously moist and has a wonderful depth of flavour combining succulent fruit, brandy, sweetness and spice that will absolutely delight all pudding lovers!

Gluten Free  
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**. 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 **2 minutes and 30 seconds** 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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**Gluten Free Christmas Pudding**  
A fruit pudding with brandy and Sherry  
traditionally eaten at Christmas.

Vine Fruits(29%)(Raisins, Sultanas, Cotton Seed Oil), Pasteurised Free Range **Egg**, Soft Dark Brown Sugar, Carrot, Gluten Free Breadcrumbs (Water, Potato Flour, Corn Starch, Tapioca Starch, Brown Rice Flour, **Buckwheat** Flour, Sunflower Seeds, Corn Flour, Thickening Agent(Xanthan Gum, Cellulose), Treacle, Linseeds, Rice Bran, Pea Protein, Apple Fibre, Yeast, Sourdough (Fermented Quinoa, Rice and Maize Flour), Psyllium Husk, Salt, Rapeseed Oil, Inulin, Flour Treatment Agent(Ascorbic Acid), Acidifier (Glucono-Delta-Lactone), Acids(Citric Acid, Malic Acid, Tartaric Acid), Millet Flakes), Gluten Free Flour (Flour Blend[Rice, Potato and Tapioca], Xanthan Gum), Apple(5%), Candied Mixed Peel(5%)(Orange Peel, Lemon Peel, Glucose-Fructose Syrup, Salt, E220(**Sulphur Dioxide**), Citric Acid), Palm Oil, Water, Dates(3%)(Dates, Rice Flour), Brandy(2.5%), Sherry (2.5%)(**Sulphites**), Stem Ginger(2%)(Ginger, Sugar), **Soya** Flour, **Almonds**(1%), **Walnuts**(1%), Golden Syrup, Mixed Spice, Preservative: Potassium Sorbate.

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.  
**Suitable for Vegetarians. Storage Instructions:** Store in a cool dry place out of direct sunlight. **Serves: 3/4 people.**