

# TRADITIONAL PUDDING 340g

## 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), 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. Best Before End:** See base of bowl. **Storage Instructions:** Store in a cool dry place out of direct sunlight. **Serves:** 2/3 people.

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)

Net Weight **340g** 



the CARVED  
ANGEL

Christmas  
Pudding

## Christmas Pudding

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.

### To Steam

Remove swing tag only. Place in a steamer for **35 minutes**. Do not allow the pan to boil dry. Ensure pudding is hot then leave to stand for **2 minutes** before turning out. Run the tip of a knife around top edge of pudding basin before turning out. Remove silicon discs from top and bottom of pudding.

### To Microwave

Microwave ovens vary and the following is a guide only. Remove the swing tag and cloth. Do not remove or pierce cling film. Heat in a microwave (800 watt) on full power for **2 minutes**. Ensure pudding is hot then leave to stand for **2 minutes**. Run the tip of a knife around top edge of pudding before turning out. Remove silicon discs from top and bottom of pudding.

### Nutritional information Typical Values per 100g:

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

# TRADITIONAL PUDDING 680g

## 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), 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. Best Before End:** See base of bowl. **Storage Instructions:** Store in a cool dry place out of direct sunlight. **Serves: 6/8 people.**

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Net Weight **680g** 



the CARVED  
ANGEL

Christmas  
Pudding

## Christmas Pudding

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.

### To Steam

Remove swing tag only. Place in a steamer for **2 hours**. Do not allow the pan to boil dry. Ensure pudding is hot then leave to stand for **2 minutes** before turning out. Run the tip of a knife around top edge of pudding basin before turning out. Remove silicon discs from top and bottom of pudding.

### To Microwave

Microwave ovens vary and the following is a guide only. Remove the swing tag and cloth. Do not remove or pierce cling film. Heat in a microwave (800 watt) on full power for **4 minutes**. Ensure pudding is hot then leave to stand for **2 minutes**. Run the tip of a knife around top edge of pudding before turning out. Remove silicon discs from top and bottom of pudding.

### Nutritional information Typical Values per 100g:

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

# TRADITIONAL PUDDING 1650g

## 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), 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. Best Before End:** See base of bowl. **Storage Instructions:** Store in a cool dry place out of direct sunlight. **Serves: 12/14 people.**

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Net Weight **1650g**

the CARVED  
ANGEL

Christmas  
Pudding

## Christmas Pudding

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.

### To Steam

Remove swing tag only. Place in a steamer for **3 hours**. Do not allow the pan to boil dry. Ensure pudding is hot then leave to stand for **2 minutes** before turning out. Run the tip of a knife around top edge of pudding basin before turning out. Remove silicon discs from top and bottom of pudding.

### To Microwave

Microwave ovens vary and the following is a guide only. Remove the swing tag and cloth. Do not remove or pierce cling film. Heat in a microwave (800 watt) on full power for **9 minutes**. Ensure pudding is hot then leave to stand for **2 minutes**. Run the tip of a knife around top edge of pudding before turning out. Remove silicon discs from top and bottom of pudding.

### Nutritional information Typical Values per 100g:

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

# APPLE STRUDEL

## 340g

### 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 also contain fragments of kernels and small stones. \*Wheat Flour contains: Calcium, Iron, Niacin, Thiamin. **Suitable for Vegetarians. Best Before End:** See base of bowl. **Storage Instructions:** Store in a cool dry place out of direct sunlight. **Serves:** 2/3 people.

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Net Weight **340g** 

 the CARVED ANGEL

Apple Strudel  
Christmas Pudding

### Apple Strudel

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!

#### To Steam

Remove swing tag only. Place in a steamer for **35 minutes**. Do not allow the pan to boil dry. Ensure pudding is hot then leave to stand for **2 minutes** before turning out. Run the tip of a knife around top edge of pudding basin before turning out. Remove silicon discs from top and bottom of pudding.

#### To Microwave

Microwave ovens vary and the following is a guide only. Remove the swing tag and cloth. Do not remove or pierce cling film. Heat in a microwave (800 watt) on full power for **2 minutes**. Ensure pudding is hot then leave to stand for **2 minutes**. Run the tip of a knife around top edge of pudding before turning out. Remove silicon discs from top and bottom of pudding.

#### Nutritional information Typical Values per 100g:

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

# APPLE STRUDEL

## 680g

### 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 also contain fragments of kernels and small stones. \*Wheat Flour contains: Calcium, Iron, Niacin, Thiamin. **Suitable for Vegetarians. Best Before End:** See base of bowl. **Storage Instructions:** Store in a cool dry place out of direct sunlight. **Serves:** 6/8 people.

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Net Weight **680g** 

the CARVED  
ANGEL

Apple Strudel  
Christmas Pudding

### Apple Strudel

A stunning twist on your pallet 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!

#### To Steam

Remove swing tag only. Place in a steamer for **2 hours**. Do not allow the pan to boil dry. Ensure pudding is hot then leave to stand for **2 minutes** before turning out. Run the tip of a knife around top edge of pudding basin before turning out. Remove silicon discs from top and bottom of pudding.

#### To Microwave

Microwave ovens vary and the following is a guide only. Remove the swing tag and cloth. Do not remove or pierce cling film. Heat in a microwave (800 watt) on full power for **4 minutes**. Ensure pudding is hot then leave to stand for **2 minutes**. Run the tip of a knife around top edge of pudding before turning out. Remove silicon discs from top and bottom of pudding.

#### Nutritional information Typical Values per 100g:

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

# CHOC & GINGER

## 340g

### 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. Best Before End:** See base of bowl. **Storage Instructions:** Store in a cool dry place out of direct sunlight. **Serves:** 2/3 people.

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Net Weight **340g** 

  
the CARVED  
ANGEL

Rich Chocolate  
& Ginger Christmas  
Pudding

### Chocolate & Stem Ginger Christmas Pudding

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.

#### To Steam

Remove swing tag only. Place in a steamer for **35 minutes**. Do not allow the pan to boil dry. Ensure pudding is hot then leave to stand for **2 minutes** before turning out. Run the tip of a knife around top edge of pudding basin before turning out. Remove silicon discs from top and bottom of pudding.

#### To Microwave

Microwave ovens vary and the following is a guide only. Remove the swing tag and cloth. Do not remove or pierce cling film. Heat in a microwave (800 watt) on full power for **2 minutes**. Ensure pudding is hot then leave to stand for **2 minutes**. Run the tip of a knife around top edge of pudding before turning out. Remove silicon discs from top and bottom of pudding.

#### Nutritional information Typical Values per 100g:

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

# CHOC & GINGER

## 680g

### 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. Best Before End:** See base of bowl. **Storage Instructions:** Store in a cool dry place out of direct sunlight. **Serves: 6/8 people.**

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Net Weight **680g** 

  
the CARVED  
ANGEL

Rich Chocolate  
& Ginger Christmas  
Pudding

### Chocolate & Stem Ginger Christmas Pudding

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.

#### To Steam

Remove swing tag only. Place in a steamer for **2 hours**. Do not allow the pan to boil dry. Ensure pudding is hot then leave to stand for **2 minutes** before turning out. Run the tip of a knife around top edge of pudding basin before turning out. Remove silicon discs from top and bottom of pudding.

#### To Microwave

Microwave ovens vary and the following is a guide only. Remove the swing tag and cloth. Do not remove or pierce cling film. Heat in a microwave (800 watt) on full power for **4 minutes**. Ensure pudding is hot then leave to stand for **2 minutes**. Run the tip of a knife around top edge of pudding before turning out. Remove silicon discs from top and bottom of pudding.

#### Nutritional information Typical Values per 100g:

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

# WHITE CHOC & CRANBERRY 340g

## 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.**

**Best Before End:** See base of bowl. **Storage Instructions:** Store in a cool dry place out of direct sunlight. **Serves:** 2/3 people.

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the CARVED  
ANGEL

Luxury Cranberry  
& White Chocolate  
Christmas Pudding

## Luxury Cranberry & White Chocolate Christmas Pudding

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!

### To Steam

Remove swing tag only. Place in a steamer for **35 minutes**.

Do not allow the pan to boil dry. Ensure pudding is hot then leave to stand for **2 minutes** before turning out. Run the tip of a knife around top edge of pudding basin before turning out. Remove silicon discs from top and bottom of pudding.

### To Microwave

Microwave ovens vary and the following is a guide only.

Remove the swing tag and cloth. Do not remove or pierce cling film. Heat in a microwave (800 watt) on full power for **2 minutes**. Ensure pudding is hot then leave to stand for **2 minutes**. Run the tip of a knife around top edge of pudding before turning out. Remove silicon discs from top and bottom of pudding.

### Nutritional information Typical Values per 100g:

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



# WHITE CHOC & CRANBERRY 680g

## 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.**

**Best Before End:** See base of bowl. **Storage Instructions:** Store in a cool dry place out of direct sunlight. **Serves:** 6/8 people.

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the CARVED  
ANGEL

Luxury Cranberry  
& White Chocolate  
Christmas Pudding

## Luxury Cranberry & White Chocolate Christmas Pudding

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!

### To Steam

Remove swing tag only. Place in a steamer for **2 hours**.

Do not allow the pan to boil dry. Ensure pudding is hot then leave to stand for **2 minutes** before turning out. Run the tip of a knife around top edge of pudding basin before turning out. Remove silicon discs from top and bottom of pudding.

### To Microwave

Microwave ovens vary and the following is a guide only.

Remove the swing tag and cloth. Do not remove or pierce cling film. Heat in a microwave (800 watt) on full power for **4 minutes**. Ensure pudding is hot then leave to stand for **2 minutes**. Run the tip of a knife around top edge of pudding before turning out. Remove silicon discs from top and bottom of pudding.

### Nutritional information Typical Values per 100g:

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

# CHOCOLATE & CHERRY

## 340g

### 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: Potassium Sorbate), 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. Best Before End:** See base of bowl. **Storage Instructions:** Store in a cool dry place out of direct sunlight. **Serves:** 2/3 people.

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Net Weight **340g** 



Double Chocolate  
and Cherry  
Christmas Pudding

### Double Chocolate and Cherry Christmas Pudding

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!

#### To Steam

Remove swing tag only. Place in a steamer for **35 minutes**. Do not allow the pan to boil dry. Ensure pudding is hot then leave to stand for **2 minutes** before turning out. Run the tip of a knife around top edge of pudding basin before turning out. Remove silicon discs from top and bottom of pudding.

#### To Microwave

Microwave ovens vary and the following is a guide only. Remove the swing tag and cloth. Do not remove or pierce cling film. Heat in a microwave (800 watt) on full power for **2 minutes**. Ensure pudding is hot then leave to stand for **2 minutes**. Run the tip of a knife around top edge of pudding before turning out. Remove silicon discs from top and bottom of pudding.

#### Nutritional information Typical Values per 100g:

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

# CHOCOLATE & CHERRY

## 680g

### 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: Potassium Sorbate), 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. Best Before End:** See base of bowl. **Storage Instructions:** Store in a cool dry place out of direct sunlight. **Serves: 6/8 people.**

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**

Net Weight **680g** 

  
the CARVED  
ANGEL

Double Chocolate  
and Cherry  
Christmas Pudding

### Double Chocolate and Cherry Christmas Pudding

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!

#### To Steam

Remove swing tag only. Place in a steamer for **2 hours**.

Do not allow the pan to boil dry. Ensure pudding is hot then leave to stand for **2 minutes** before turning out. Run the tip of a knife around top edge of pudding basin before turning out. Remove silicon discs from top and bottom of pudding.

#### To Microwave

Microwave ovens vary and the following is a guide only.

Remove the swing tag and cloth. Do not remove or pierce cling film. Heat in a microwave (800 watt) on full power for **4 minutes**. Ensure pudding is hot then leave to stand for **2 minutes**. Run the tip of a knife around top edge of pudding before turning out. Remove silicon discs from top and bottom of pudding.

#### Nutritional information Typical Values per 100g:

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

# IRISH WHISKY & CHOC

## 680g

### 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, Diacetyl tartaric 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.**

**Best Before End:** See base of bowl. **Storage Instructions:** Store in a cool dry place out of direct sunlight. **Serves:** 6/8 people.

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Net Weight **680g** 

  
the CARVED  
ANGEL

Irish Whisky  
& White Chocolate  
Pudding

### Irish Whisky & White Chocolate Pudding

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 Christmas Pudding! Stunning!

#### To Steam

Remove swing tag only. Place in a steamer for **2 hours**. Do not allow the pan to boil dry. Ensure pudding is hot then leave to stand for **2 minutes** before turning out. Run the tip of a knife around top edge of pudding basin before turning out. Remove silicon discs from top and bottom of pudding.

#### To Microwave

Microwave ovens vary and the following is a guide only. Remove the swing tag and cloth. Do not remove or pierce cling film. Heat in a microwave (800 watt) on full power for **4 minutes**. Ensure pudding is hot then leave to stand for **2 minutes**. Run the tip of a knife around top edge of pudding before turning out. Remove silicon discs from top and bottom of pudding.

#### Nutritional information Typical Values per 100g:

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

# TRADITIONAL PUDDING GLUTEN FREE

## Gluten Free Oat Based Christmas Pudding

A fruit pudding with brandy traditionally eaten at Christmas.

Ingredients: Raisins, sultanas, **gluten free 100% pure oat flakes**, demerara sugar, **gluten free stout, fortified wine**, apple, grated carrot, **egg**, black treacle, sunflower oil, prunes, glace cherries, **lemon and orange zest**, cocoa powder, **brandy**, mixed spice.

For allergens see ingredients in **BOLD**. Suitable for everyone to enjoy, including **vegetarian, gluten free** and **wheat free** diets. Produced in an environment where nuts and mustard are handled. May also contain fragments of kernels and small stones. Contains egg, citrus fruit, alcohol.

**Best Before End:** March 2017.

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

Net Weight   
**454g**



Gluten Free  
Christmas Pudding

## Christmas Pudding

This oat based 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!

### To Steam

Remove swing tag and cloth. Steam or boil for **40 minutes**.

Do not allow the pan to boil dry. Ensure pudding is hot. Remove lid and film. Turn onto a serving dish and squeeze basin gently to release.

### To Microwave

Microwave ovens vary and the following is a guide only. Remove swing tag, cloth and lid. Remove film seal with a sharp knife and invert on to a microwaveable dish. Heat on full power (800W) for

**2 minutes**. Ensure pudding is hot then leave to stand for **one minute**. Squeeze gently to remove basin.

## Nutritional information Typical Values per 100g:

Energy	996kJ
Energy	243kcal
Fat	3.7g
of which saturates	0.2g
Carbohydrate	49.0g
of which sugars	40.8g
Fibre	3.3g
Protein	2.94g
Salt	0.2g

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