

RICH CHOCOLATE  
& STEM GINGER

— *Christmas Pudding* —  
CARVED ANGEL

*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  
& STEM GINGER

— *Christmas Pudding* —  
CARVED ANGEL



**Preparation Guidelines**

Remove from carton, remove cellophane,  
and loosen lid.

**To Steam or Boil:** Place in steamer or a saucepan  
filled to half depth of the pudding with water.  
Cook for 1 hour. Do not boil dry.

**To Microwave:** Cook on full power for 2 minutes  
and 30 seconds, (based on a 800 watt output,  
if different refer to manufacturer's handbook).

**After Heating**

Ensure pudding is hot then leave to stand  
for 1 minute. Remove lid and silicone disc.  
Turn pudding upside down onto a plate, gently  
squeeze the sides to remove from basin.

Made in Great Britain



The Carved Angel  
Plymouth, Devon, PL7 5HQ  
[www.thecarvedangel.com](http://www.thecarvedangel.com)

CHOCOLATE & STEM GINGER  
CHRISTMAS PUDDING 454g e

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

Ingredients: Vine Fruits (22%) (Raisins, Sultanas),  
Brown Sugar, Chocolate (12%) (Sugar, Cocoa  
Mass, Cocoa Butter, Emulsifier: **Soya** Lecithin,  
Natural Vanilla Flavouring), Free Range **Egg**,  
Crushed Apple (Apple, Water, Acidity Regulator:  
Citric Acid, Antioxidant: Ascorbic Acid), Ginger  
Crush (8%) (Ginger, Sugar, Water), Breadcrumbs  
(**Wheat** Flour (**Wheat** Flour, Calcium Carbonate,  
Iron, Niacin, Thiamine), Water, Salt, Yeast),  
Vegetable Suet (Palm Oil, Sunflower Oil, **Wheat**  
Flour (**Wheat** Flour, Calcium Carbonate, Iron,  
Niacin, Thiamine)), Brandy (4.5%), **Wheat** Flour  
(**Wheat** Flour, Calcium Carbonate, Iron, Niacin,  
Thiamine), Cocoa Powder (2.5%), Humectant:  
Vegetable Glycerine, Ground Ginger, Salt.

**Allergy Information:** For allergens including  
cereals containing gluten, see ingredients in  
**Bold**. Produced in an environment where  
nuts are handled. May contain small kernels  
or fruit stones. **Suitable for vegetarians.**

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

Nutritional information  
Typical Values per 100g:

Energy	1387kJ / 306kcal
Fat	9.8g
of which saturates	5.2g
Carbohydrate	45g
of which sugars	36g
Fibre	2.6g
Protein	4.1g
Salt	0.30g

Best Before End:



5 038426 001214

CARVED ANGEL  
*— Christmas Pudding —*  
 WHISKY CREAM  
 CHRISTMAS 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 a Whisky Cream can deliver... but in a Pudding! Stunning!*

CARVED ANGEL  
*— Christmas Pudding —*  
 WHISKY CREAM  
 CHRISTMAS PUDDING



**Preparation Guidelines**

Remove from carton, remove cellophane, and loosen lid.

**To Steam or Boil:** Place in steamer or a saucepan filled to half depth of the pudding with water. Cook for 1 hour. Do not boil dry.

**To Microwave:** Cook on full power for 2 minutes and 30 seconds, (based on a 800 watt output, if different refer to manufacturer's handbook).

**After Heating**

Ensure pudding is hot then leave to stand for 1 minute. Remove lid and silicone disc. Turn pudding upside down onto a plate, gently squeeze the sides to remove from basin.

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WHISKY CREAM  
 CHRISTMAS PUDDING 454g e

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

**Ingredients:** Vine Fruits (36%) (Raisins, Sultanas), Whisky (12%), Vegetable Suet (Palm Oil, Sunflower Oil, **Wheat** Flour (**Wheat** Flour, Calcium Carbonate, Iron, Niacin, Thiamine)), Free Range **Egg**, Double Cream (8%) (**Milk**), Sugar, **Wheat** Flour (**Wheat** Flour, Calcium Carbonate, Iron, Niacin, Thiamine), Breadcrumbs (**Wheat** Flour (**Wheat** Flour, Calcium Carbonate, Iron, Niacin, Thiamine), Water, Salt, Yeast), White Chocolate Nibs (4.5%) (Sugar, Cocoa Butter, Full Cream **Milk** Powder, Whey Powder (**Milk**), Vegetable Oils (Palm, Sal, Shea, Mango Kernel), Emulsifier: **Soya** Lecithin, Vanilla Flavouring), Humectant: Vegetable Glycerine, Brown Sugar, Vanilla Flavouring (Water, Propylene Glycol (1,2-Propanediol), Caramel Sugar Syrup, Thickener: Xanthan Gum, Acidity Regulator: Citric Acid, Preservative: Potassium Sorbate), Salt.

**Allergy Information:** For allergens including cereals containing gluten, see ingredients in **Bold**. Produced in an environment where nuts are handled. May contain small kernels or fruit stones. **Suitable for vegetarians.**

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

**Nutritional information**

Typical Values per 100g:	
Energy	1513kJ / 361kcal
Fat	14.9g
of which saturates	8.1g
Carbohydrate	34g
of which sugars	22g
Fibre	1.4g
Protein	3.7g
Salt	0.22g

Best Before End:



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.*

CARVED ANGEL  
*Christmas Pudding*  
 CHRISTMAS  
 PUDDING



**Preparation Guidelines**

Remove from carton, remove cellophane,  
 and loosen lid.

**To Steam or Boil:** Place in steamer or a saucepan  
 filled to half depth of the pudding with water.  
 Cook for 1 hour. Do not boil dry.

**To Microwave:** Cook on full power for 2 minutes  
 and 30 seconds, (based on a 800 watt output,  
 if different refer to manufacturer's handbook).

**After Heating**

Ensure pudding is hot then leave to stand  
 for 1 minute. Remove lid and silicone disc.  
 Turn pudding upside down onto a plate, gently  
 squeeze the sides to remove from basin.

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CHRISTMAS PUDDING 454g e

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

**Ingredients:** Vine Fruits (38%) (Raisins, Sultanas),  
 Vegetable Suet (Palm Oil, Sunflower Oil, **Wheat**  
 Flour (**Wheat** Flour, Calcium Carbonate, Iron,  
 Niacin, Thiamine)), Brown Sugar, Free Range **Egg**,  
 Crushed Apple (9%) (Apple, Water, Acidity  
 Regulator: Citric Acid, Antioxidant: Ascorbic Acid),  
 Breadcrumbs (**Wheat** Flour (**Wheat** Flour, Calcium  
 Carbonate, Iron, Niacin, Thiamine), Water, Salt,  
 Yeast), Brandy (5%), **Wheat** Flour (**Wheat** Flour,  
 Calcium Carbonate, Iron, Niacin, Thiamine),  
 Ginger Crush (Ginger, Sugar, Water), Humectant:  
 Vegetable Glycerine, Ground Nutmeg,  
 Ground Mace, Lemon Juice from Concentrate,  
 Orange Juice from Concentrate, Salt.

**Allergy Information:** For allergens including  
 cereals containing gluten, see ingredients in  
**Bold**. Produced in an environment where  
 nuts are handled. May contain small kernels  
 or fruit stones. **Suitable for vegetarians.**

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

Nutritional information  
 Typical Values per 100g:

Energy	1384kJ / 322kcal
Fat	12g
of which saturates	6.4g
Carbohydrate	36g
of which sugars	25g
Fibre	16g
Protein	3.7g
Salt	0.25g

Best Before End:



5 015636 641003

LUXURY CRANBERRY & WHITE CHOCOLATE

— Christmas Pudding —  
CARVED ANGEL

*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 —  
CARVED ANGEL



**Preparation Guidelines**

Remove from carton, remove cellophane, and loosen lid.

**To Steam or Boil:** Place in steamer or a saucepan filled to half depth of the pudding with water. Cook for 1 hour. Do not boil dry.

**To Microwave:** Cook on full power for 2 minutes and 30 seconds, (based on a 800 watt output, if different refer to manufacturer's handbook).

**After Heating**

Ensure pudding is hot then leave to stand for 1 minute. Remove lid and silicone disc. Turn pudding upside down onto a plate, gently squeeze the sides to remove from basin.

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LUXURY CRANBERRY & WHITE CHOCOLATE  
CHRISTMAS PUDDING 454g e

*A fruit pudding made with cranberries, white chocolate and amaretto.*

**Ingredients:** Dried Cranberries (18%) (Cranberries, Sugar, Sunflower Oil), Sugar, Sultanas (14%), White Chocolate Nibs (14%) (Sugar, Cocoa Butter, Full Cream Milk Powder, Whey Powder (Milk), Vegetable Oils (Palm, Sal, Shea, Mango Kernel, Emulsifier: Soya Lecithin, Natural Vanilla Flavouring), Free Range Egg, Breadcrumbs (Wheat Flour (Wheat Flour, Calcium Carbonate, Iron, Niacin, Thiamine), Water, Salt, Yeats), Wheat Flour (Wheat Flour, Calcium Carbonate, Iron, Niacin, Thiamine), Amaretto (4.5%), Vegetable Suet (Palm Oil, Sunflower Oil, Wheat Flour (Wheat Flour, Calcium Carbonate, Iron, Niacin, Thiamine)), Ginger Crush (Ginger, Sugar, Water), Humectant: Vegetable Glycerine, Vanilla Flavouring (Water, Propylene Glycol (1,2-Propandiol), Caramel Sugar Syrup, Thickener: Xanthan Gum, Acidity Regulator: Citric Acid, Preservative: Potassium Sorbate), Salt.

**Allergy Information:** For allergens including cereals containing gluten, see ingredients in **Bold**. Produced in an environment where nuts are handled. May contain small kernels or fruit stones. **Suitable for vegetarians.**

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

Nutritional information  
Typical Values per 100g:

Energy	1478kJ / 347kcal
Fat	9.0g
of which saturates	4.2g
Carbohydrate	53g
of which sugars	27g
Fibre	0.7g
Protein	3.6g
Salt	0.24g

Best Before End:



5 015636 642000

CARVED ANGEL  
— Christmas Pudding —  
APPLE STRUDEL  
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

CARVED ANGEL  
— Christmas Pudding —



**Preparation Guidelines**

Remove from carton, remove cellophane, and loosen lid.

**To Steam or Boil:** Place in steamer or a saucepan filled to half depth of the pudding with water. Cook for 1 hour. Do not boil dry.

**To Microwave:** Cook on full power for 2 minutes and 30 seconds, (based on a 800 watt output, if different refer to manufacturer's handbook).

**After Heating**

Ensure pudding is hot then leave to stand for 1 minute. Remove lid and silicone disc. Turn pudding upside down onto a plate, gently squeeze the sides to remove from basin.

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APPLE STRUDEL  
CHRISTMAS PUDDING 454g e

Apple and sultana pudding with calvados and cinnamon.

**Ingredients:** Crushed Apple (27%) (Apple, Water, Acidity Regulator: Citric Acid, Antioxidant: Ascorbic Acid), Sultanas (23%), Free Range Egg, Sugar, Vegetable Suet (Palm Oil, Sunflower Oil, **Wheat** Flour (**Wheat** Flour, Calcium Carbonate, Iron, Niacin, Thiamine)), Calvados (7%), Breadcrumbs (**Wheat** Flour (**Wheat** Flour, Calcium Carbonate, Iron, Niacin, Thiamine), Water, Salt, Yeast), **Wheat** Flour (**Wheat** Flour, Calcium Carbonate, Iron, Niacin, Thiamine), Brown Sugar, Humectant: Vegetable Glycerine, Ground Cinnamon (0.5%), Lemon Juice From Concentrate, Salt.

Nutritional information	
Typical Values per 100g:	
Energy	1081kJ / 257kcal
Fat	7.8g
of which saturates	4.0g
Carbohydrate	23g
of which sugars	15g
Fibre	1.5g
Protein	3.2g
Salt	0.23g

Best Before End:



5 015636 644004

**Allergy Information:** For allergens including cereals containing gluten, see ingredients in **Bold**. Produced in an environment where nuts are handled. May contain small kernels or fruit stones. **Suitable for vegetarians.**

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

DOUBLE CHOCOLATE  
& CHERRY

— Christmas Pudding —  
CARVED ANGEL

*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!*

DOUBLE CHOCOLATE  
& CHERRY

— Christmas Pudding —  
CARVED ANGEL



**Preparation Guidelines**

Remove from carton, remove cellophane,  
and loosen lid.

**To Steam or Boil:** Place in steamer or a saucepan  
filled to half depth of the pudding with water.  
Cook for 1 hour. Do not boil dry.

**To Microwave:** Cook on full power for 2 minutes  
and 30 seconds, (based on a 800 watt output,  
if different refer to manufacturer's handbook).

**After Heating**

Ensure pudding is hot then leave to stand  
for 1 minute. Remove lid and silicone disc.  
Turn pudding upside down onto a plate, gently  
squeeze the sides to remove from basin.

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DOUBLE CHOCOLATE AND CHERRY  
CHRISTMAS PUDDING 454g e

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

**Ingredients:** Vine Fruits (20%) (Sultanas, Raisins), Brown Sugar, Free Range Egg, White Chocolate Nibs (10%) (Sugar, Cocoa Butter, Full Cream Milk Powder, Whey Powder (Milk), Vegetable Oils (Palm, Sal, Shea, Mango Kernel), Emulsifier: Soya Lecithin, Vanilla Flavouring), Crushed Apple (Apple, Water, Acidity Regulator: Citric Acid, Antioxidant: Ascorbic Acid), Chocolate (7%) (Sugar, Cocoa Mass, Cocoa Butter, Emulsifier: Soya Lecithin, Natural Vanilla Flavouring), Glacé Cherries (6%) (Cherries, Glucose Fructose Syrup, Acidity Regulator: Citric Acid, Fruit and Vegetable Juice For Colour), Breadcrumbs (Wheat Flour (Wheat Flour, Calcium Carbonate, Iron, Niacin, Thiamine), Water, Salt, Yeast), Vegetable Suet (Palm Oil, Sunflower Oil, Wheat Flour (Wheat Flour, Calcium Carbonate, Iron, Niacin, Thiamine)), Kirsch (5%), Wheat Flour (Wheat Flour, Calcium Carbonate, Iron, Niacin, Thiamine), Cocoa Powder (2.5%), Humectant: Vegetable Glycerine, Salt.

**Allergy Information:** For allergens including cereals containing gluten, see ingredients in **Bold**. Produced in an environment where nuts are handled. May contain small kernels or fruit stones. **Suitable for vegetarians.**

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

Nutritional information	
Typical Values per 100g:	
Energy	1449kJ / 341kcal
Fat	12g
of which saturates	6.0g
Carbohydrate	46g
of which sugars	37g
Fibre	2.3g
Protein	3.8g
Salt	0.29g

Best Before End:



CHRISTMAS PUDDING  
GLUTEN FREE

— *Christmas Pudding* —  
CARVED ANGEL

*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!*

CHRISTMAS PUDDING  
GLUTEN FREE

— *Christmas Pudding* —  
CARVED ANGEL



**Preparation Guidelines**

Remove from carton, remove cellophane, and loosen lid.

**To Steam or Boil:** Place in steamer or a saucepan filled to half depth of the pudding with water. Cook for 1 hour. Do not boil dry.

**To Microwave:** Cook on full power for 2 minutes and 30 seconds, (based on a 800 watt output, if different refer to manufacturer's handbook).

**After Heating**

Ensure pudding is hot then leave to stand for 1 minute. Remove lid and silicone disc. Turn pudding upside down onto a plate, gently squeeze the sides to remove from basin.

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GLUTEN FREE  
CHRISTMAS PUDDING 454g e

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

**Ingredients:** Vine Fruits (38%) (Sultanas, Raisins, Currants), Crushed Apple (8%) (Apples, Ascorbic Dip (Anti-oxidant: Ascorbic Acid, Acidity Regulator: Citric Acid, Firming Agent: Calcium Chloride)), Vegetable Suet (Responsibly Sourced Palm Oil, Sunflower Oil, Rice Flour), Brentwood Brewery Gluten Free Chockwork Orange Beer (8%), Free Range **Egg**, Ground **Almonds**, Dried Apricots (Chopped Apricots, Rice Flour), Glacé Cherries (Cherries, Glucose-Fructose Syrup, Acidity Regulator: Citric Acid, Fruit and Vegetable Juice For Colour), Ginger Crush (Ginger, Sugar, Water), Gluten Free Flour (4.5%) (Flour Blend (Rice, Potato, Tapioca), Stabilizer: Xanthan Gum), Muscovado Sugar (Sugar, Molasses), Brandy (3.5%), Orange Juice From Concentrate, Lemon Juice From Concentrate, Mixed Spice, Ground Ginger, Ground Nutmeg, Orange Zest, Lemon Zest.

**Allergy Information:** For allergens including cereals containing gluten, see ingredients in

**Bold.** May contain small kernels or fruit stones. **Suitable for vegetarians.** **Storage**

**Instructions:** Store in a cool, dry place.

**Serves 3/4 people.**

Nutritional information  
Typical Values per 100g:

Energy	1285kJ / 291kcal
Fat	10g
of which saturates	4.4g
Carbohydrate	37g
of which sugars	29g
Fibre	2.6g
Protein	3.7g
Salt	0.06g

Best Before End:

