

80mm

84.5mm

42.5mm

89mm

33mm


55mm

249mm

CHOCOLATE & STEM GINGER CHRISTMAS PUDDING

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

NET WEIGHT 120g



Nutritional Information
Typical Values per 100g:

Energy	1350kJ
Fat	9.6g
of which saturates	4.4g
Carbohydrate	53.8g
of which sugars	43.8g
Protein	3.8g
Salt	0.2g

Ingredients: Dark Muscovado Sugar, Dark Chocolate (11%) (Sugar, Cocoa Mass, Cocoa Butter, Emulsifier: **soya** Lecithin, Natural Vanilla Flavouring), Sulfitas (11%) (11%) (Raisins, Non-Hydrogenated Cotton Seed Oil), Raisins (Sulfitas, Non-Hydrogenated Cotton Seed Oil), Raisins (11%) (11%) (Raisins, Non-Hydrogenated Cotton Seed Oil), Raisins Pastenised Free Range Egg, Stem Ginger (7%) (Ginger, Sugar), Apple, Non-Hydrogenated Vegetable (Palm Oil, Sunflower Oil, **Wheat Flour***(Gluten)), Sweet (Palm Oil, Sunflower Oil, **Wheat Flour***(Gluten)), Wheat Breadcrumbs (**Wheat Flour***(Gluten)), Wheat 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 Agents, 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, Magnesium, Thiamin.

Instructions: Store in a cool dry place out of direct sunlight. **Serves: 1 person.**

To Steam: Remove pudding from carton. Do not remove or piece 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 hot then leave to stand for 1 minute. Remove film lid and silicon disc. Turn pudding upside down on a plate, gently squeeze the sides to remove from basin.

To Microwave: Microwave ovens vary and the following is a guide only. Remove pudding from carton. Do not remove or piece film lid. Heat for 40 seconds in a microwave (800 watt) 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 a plate, gently squeeze the sides to remove from basin.



CARVED ANGEL
— Christmas Pudding —
RICH CHOCOLATE & STEM GINGER

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.

CARVED ANGEL
— Christmas Pudding —
RICH CHOCOLATE & STEM GINGER

80mm

84.5mm

42.5mm

89mm

33mm

55mm

249mm

LUXURY CRANBERRY & WHITE CHOCOLATE CHRISTMAS PUDDING

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

Nutritional information
Typical Values per 100g: Energy 1387kJ / 334kcal, Fat 7.8g, of which saturates 3.5g, Carbohydrate 59.2g, of which sugars 46.9g, Protein 3.8g, Salt 0.1g

120g NET WEIGHT

5 060401 222277

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, Magnesium, Thiamin. **Suitable for Vegetarians. Storage Instructions:** Store in a cool dry place out of direct sunlight. **Serves: 1 person.**

Sugar, Sweetened Dried Cranberries (15%) (Cranberries, Sugar, Non-Hydrogenated Sunflower Oil), White Chocolate (11%) (Sugar, Whole Milk Powder, Cocoa Butter, Stirred Milk Powder, Emulsifier: **Soya** Lactin, Natural Vanilla Flavouring), Sulamias (1%) (Sulamias, Non-Hydrogenated Cotton Seed Oil), Pastesised Free Range Egg, Apple, Fresh Breadcumbs (Wheat Flour (Gluten), Water, Yeast, Vegetable Oil (Rapeseed Oil, Palm Oil), Salt, Spirit Vinegar, **Soya** Flour, Emulsifier: Mono and Diglycerides of Fatty Acids, Diacetylarate, Acid Esters of Mono and Diglycerides, Flour Treatment Agents: 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.

To Steam: Remove pudding from carton. Do not remove 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 hot then leave to stand for 1 minute. Remove film lid and silicon disc. Turn pudding upside down on a plate, gently squeeze the sides to remove from basin.

To Microwave: Microwave ovens vary and the following is a guide only. Remove pudding from carton. Do not remove or pierce film lid. Heat for 40 seconds in a microwave (800 watt) 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.



CARVED ANGEL
— *Christmas Pudding* —

LUXURY CRANBERRY & WHITE CHOCOLATE

This heavenly match of chocolaty 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

80mm

84.5mm

42.5mm

89mm

33mm

55mm

249mm

IRISH WHISKY & WHITE CHOCOLATE PUDDING

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

Nutritional information
Typical Values per 100g:

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

5 060401 222307

120g NET WEIGHT

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, Magnesium, Thiamin. **Suitable for Vegetarians. Storage Instructions:** Store in a cool dry place out of direct sunlight. **Serves: 1 person.**

Sultanas (1.7%) (Sultanas, Non-Hydrogenated Cotton Seed Oil), Raisins (1.7%) (Raisins, Non-Hydrogenated Cotton Seed Oil), Irish Whisky (1.1%), Non Hydrogenated Vegetable Sweet (Palm Oil, Sunflower Oil, Wheat Flour ("Gluten"), Pasturised 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, Diacetylarate 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.

To Steam: Remove pudding from carton. Do not remove 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 hot then leave to stand for 1 minute. Remove film lid and silicon disc. Turn pudding upside down on a plate, gently squeeze the sides to remove from basin.

To Microwave: Microwave ovens vary and the following is a guide only. Remove pudding from carton. Do not remove or pierce film lid. Heat for 40 seconds in a microwave (800 watt) 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.



CARVED ANGEL
— Christmas Pudding —

IRISH CREAM

Smooth, velvet texture, with a bit 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
— Christmas Pudding —
IRISH CREAM

80mm

84.5mm

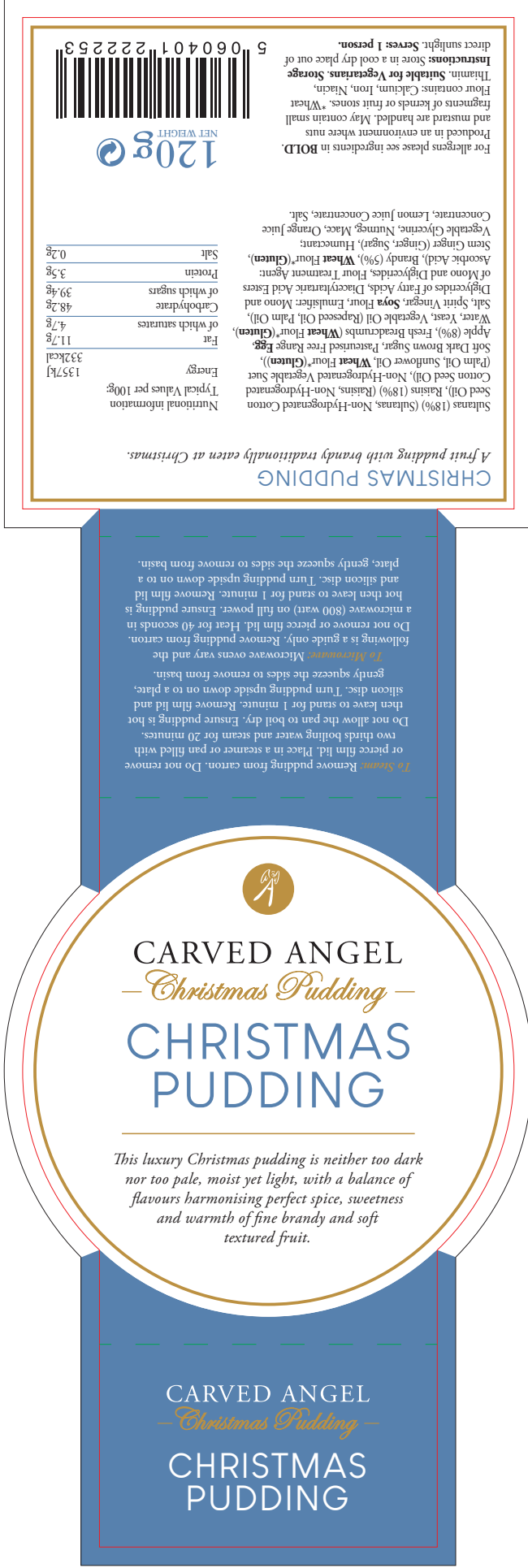
42.5mm

89mm

33mm

55mm

249mm



80mm

84.5mm

42.5mm

89mm

33mm

249mm

55mm

APPLE STRUDEL CHRISTMAS PUDDING
Apple and sultana pudding with calvados and cinnamon.

Nutritional information
 Typical Values per 100g: Energy 1097kJ / 260kcal

Fat	7.6g
of which saturates	2.9g
Carbohydrate	41.8g
of which sugars	32.8g
Protein	3.1g
Salt	0.2g

NET WEIGHT **120g**

Apple (26%), Sultanas (23%) (Sultanas, Non-hydrogenated Cotton Seed Oil), Pasturised Free Range Egg, Sugar, Non Hydrogenated Vegetable Shortening (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, Diacetylarate, Acid Esters of Mono and Diglycerides, Flour Treatment Agents, 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, Maltin, Thiamin. **Suitable for Vegetarians, Storage Instructions:** Store in a cool dry place out of direct sunlight. **Serves: 1 person.**

To Steam: Remove pudding from carton. Do not remove 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 hot then leave to stand for 1 minute. Remove film lid and silicon disc. Turn pudding upside down on a plate, gently squeeze the sides to remove from basin.

To Microwave: Microwave ovens vary and the following is a guide only. Remove pudding from carton. Do not remove or pierce film lid. Heat for 40 seconds in a microwave (800 watt) 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 a plate, gently squeeze the sides to remove from basin.

CARVED ANGEL
— 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!

CARVED ANGEL
— Christmas Pudding —

APPLE STRUDEL

80mm

84.5mm

42.5mm

89mm

33mm

55mm


249mm

DOUBLE CHOCOLATE & CHERRY CHRISTMAS PUDDING

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

Nutritional information
Typical Values per 100g:


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

120g 

5 060401 222291

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, Magnesium.
Thiamin. **Suitable for Vegetarians. Storage Instructions:** Store in a cool dry place out of direct sunlight. **Serves: 1 person.**

Dark Muscovado Sugar, Sulamas (10%) (Sulamas, 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, Non-Hydrogenated Cotton Seed Oil), Raisins (9.5%) (Raisins, Non-Hydrogenated Cotton Seed Oil), Pasturised Free Range Egg, Apple, Dark Chocolate (6.5%) (Sugar, Cocoa Mass, Cocoa Butter, Emulsifier: **Soya Lecithin**, Natural Vanilla Flavouring), Citric Acid, Preservative Sulphur Dioxide), Non-Hydrogenated Vegetable Oil, Preservative Sulphur Dioxide), Non-Hydrogenated Vegetable Oil, 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), Kirsch (4.5%), **Wheat Flour (Gluten)**, Cocoa Powder (2%), Humectant: Vegetable Glycerin; Salt.



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!

CARVED ANGEL
— Christmas Pudding —

DOUBLE CHOCOLATE & CHERRY

To Steam: Remove pudding from carton. Do not remove or piece 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 hot then leave to stand for 1 minute. Remove film lid and silicon disc. Turn pudding upside down on a plate, gently squeeze the sides to remove from basin.

To Microwave: Microwave ovens vary and the following is a guide only. Remove pudding from carton. Do not remove or piece film lid. Heat for 40 seconds in a microwave (800 watt) 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 a plate, gently squeeze the sides to remove from basin.

80mm

84.5mm

42.5mm

89mm

33mm

55mm

249mm

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

Nutritional information
 Typical Values per 100g

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

120g  NET WEIGHT

5 060401 222314

Instructions: Store in a cool dry place out of direct sunlight. **Serves: 1 person.**

Ingredients: Vine Fruits (29%) (Raisins, Sultanas, Cotton Seed Oil), Raisins, Soft Dark Brown Sugar, Caramel, Potato Flour, Corn Starch, Gluten Free Breadcrumbs (Wheat, Potato Flour, Corn Starch, Tapioca Starch, Brown Rice Flour, Buckwheat Flour, Sunflower Seeds, Corn Flour, Thickening Agent (Xanthan Gum, Cellulose), Tareps, Linseeds, Rice Bran, Tea Protein, Apple Fibre, Yeast, Sourdough Fermented Quinoa, Rice and Malt Flour), Psyllium Husk, Salt, Rapeseed Oil, Inulin, Flour Treatment Agent (Ascorbic Acid), Adipate (Citric Acid), Acids (Citric Acid, Malic Acid, Tartaric Acid), Millet Flakes, Gluten Free Flour (Flour Blend) (Rice, Potato and Tapioca), Xanthan Gum, Apple(5%), Canded Mixed Peel(5%)(Orange Peel, Lemon Peel, Citric Acid), Fucosac Syrup, Salt, E220 (Sulphur Dioxide), Ciucose-Frucosac Syrup, Palm Oil, Water, Dares (5%) (Dares, Rice Flour), Brandy(2.5%), Sherry (2.5%) (Sulphites), Stem Ginger(2%), Soy Flour, Almonds (1%), Walnuts(1%), Golden Syrup, Mixed Spice, Preservative Potassium Sorbate.

Produced in an environment where nuts and mustard are handled. May contain small fragments of kernels or fruit stones. *Wheat Flour contains Calcium, Iron, Magnesium, Thiamin.

Suitable for Vegetarians. Storage

To Steam: Remove pudding from carton. Do not remove 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 hot then leave to stand for 1 minute. Remove film lid and silicon disc. Turn pudding upside down on a plate, gently squeeze the sides to remove from basin.

To Microwave: Microwave ovens vary and the following is a guide only. Remove pudding from carton. Do not remove or pierce film lid. Heat for 40 seconds in a microwave (800 watt) 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 a plate, gently squeeze the sides to remove from basin.



CARVED ANGEL
— Christmas Pudding —

GLUTEN FREE CHRISTMAS PUDDING

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!

CARVED ANGEL
— Christmas Pudding —

GLUTEN FREE CHRISTMAS PUDDING