

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



**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 and 30 minutes. Do not boil dry.

**To Microwave:** Cook on full power for 5 minutes,  
 (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 908g 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. \*Certified, sustainable Palm Oil.

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:



**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 8/9 people.**



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 and 30 minutes. Do not boil dry.

**To Microwave:** Cook on full power for 5 minutes, (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 908g 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-Propandiol), Caramel Sugar Syrup, Thickener: Xanthan Gum, Acidity Regulator: Citric Acid, Preservative: Potassium Sorbate), Salt. \*Certified, sustainable Palm Oil.

**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 8/9 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 and 30 minutes. Do not boil dry.

**To Microwave** Cook on full power for 5 minutes,  
(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 908g 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. \*Certified, sustainable Palm Oil.

**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 8/9 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:



CARVED ANGEL  
*— Christmas Pudding —*  
 LUXURY CRANBERRY  
 & WHITE CHOCOLATE

*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!*

CARVED ANGEL  
*— Christmas Pudding —*  
 LUXURY CRANBERRY  
 & WHITE CHOCOLATE



**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 and 30 minutes. Do not boil dry.

**To Microwave:** Cook on full power for 5 minutes, (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 908g 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, Yeast), 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-Propanediol), Caramel Sugar Syrup, Thickeners: Xanthan Gum, Acidity Regulator: Citric Acid, Preservative: Potassium Sorbate), Salt. \*Certified, sustainable Palm Oil.

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:

**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 8/9 people.**



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 and 30 minutes. Do not boil dry.

**To Microwave:** Cook on full power for 5 minutes,  
 (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 908g 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.  
 \*Certified, sustainable Palm Oil.

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:

**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 8/9 people.**



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



**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 and 30 minutes. Do not boil dry.

**To Microwave:** Cook on full power for 5 minutes, (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 908g 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 Kennel), 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. \*Certified, sustainable Palm Oil.

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:

**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 8/9 people.**



THE ANGEL  
*Christmas Pudding*  
 CARVED ANGEL  
 CHRISTMAS PUDDING

A Traditional Christmas Pudding worthy  
 of its name. Light, moist, full of juicy fruit,  
 crunchy nuts and finished with a good  
 splash of alcohol, this celebration  
 pudding is heavenly!

THE ANGEL  
*Christmas Pudding*  
 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 and 30 minutes. Do not boil dry.

**To Microwave:** Cook on full power for 5 minutes,  
 (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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THE ANGEL  
 CHRISTMAS PUDDING 908g e



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

**Ingredients:** Vine Fruits (41%)(Sultanas, Raisins,  
 Currants), Vegetable Suet (Palm Oil\*, Sunflower  
 Oil, **Wheat Flour** (**Wheat Flour**, Calcium  
 Carbonate, Iron, Niacin, Thiamine)), Brown Sugar,  
 Beer (**Barley**) (9%), Breadcrumbs (**Wheat Flour**  
 (**Wheat Flour**, Calcium Carbonate, Iron, Niacin,  
 Thiamine), Water, Salt, Yeast), **Wheat Flour**  
 (**Wheat Flour**, Calcium Carbonate, Iron, Niacin,  
 Thiamine), Golden Syrup, Ground **Almonds**,  
 Orange Juice from concentrate, Candied Citrus  
 Peel (Orange Peel, Lemon Peel, Glucose - Fructose  
 Syrup, Salt, Acidity Regulator: Citric Acid),  
 Chopped Orange Peel, Humectant: Vegetable  
 Glycerol, Lemon Juice from concentrate, Salt,  
 Malted **Barley** Extract, Lemon Oil.  
 \*Certified, sustainable Palm Oil.

Nutritional information  
 Typical Values per 100g:

Energy	1466kJ / 349kcal
Fat	12g
of which saturates	5.8g
Carbohydrate	54g
of which sugars	44g
Fibre	2.8g
Protein	3.3g
Salt	0.63g



Best Before End:

**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 8/9 people.**



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CARVED ANGEL  
*— Christmas & Wedding —*  
 DOUBLE CHOCOLATE  
 & ORANGE

*The classic flavour combination of velvety chocolate  
 and deep orange within a sumptuous Christmas  
 pudding are the perfect match for the most  
 indulgent celebration dessert.  
 Simply delicious!*

CARVED ANGEL  
*— Christmas & Wedding —*  
 DOUBLE CHOCOLATE  
 & ORANGE



**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 and 30 minutes. Do not boil dry.

**To Microwave:** Cook on full power for 5 minutes,  
 (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 ORANGE  
 CHRISTMAS PUDDING 908g e

*A fruit pudding with white and dark chocolate pieces, orange peel and orange liqueur.*

**Ingredients:** Vine Fruits (20%) (Sultanas, Raisins), Brown Sugar,  
 Chocolate (10%) (Sugar, Cocoa Mass, Cocoa Butter, Emulsifier:  
 Soya Lecithin, Natural Vanilla Flavouring), 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),  
 Candied Citrus Peel (Orange Peel, Lemon Peel, Glucose-Fructose  
 Syrup, Salt, Acidity Regulator: Citric Acid), Chopped Orange Peel,  
 Vegetable Suet (Palm Oil\*, Sunflower Oil, Wheat Flour (Wheat  
 Flour, Calcium Carbonate, Iron, Niacin, Thiamine)), Breadcrumbs  
 (Wheat Flour (Wheat Flour, Calcium Carbonate, Iron, Niacin,  
 Thiamine), Water, Salt, Yeast), Orange Liqueur (4.5%),  
 Wheat Flour (Wheat Flour, Calcium Carbonate, Iron,  
 Niacin, Thiamine), Cocoa Powder (2.5%), Humectant:  
 Vegetable Glycerine, Salt, Orange Oil.  
 \*Certified, sustainable Palm Oil.

Nutritional information  
 Typical Values per 100g:

Energy	1510kJ / 359kcal
Fat	12g
of which saturates	6.3g
Carbohydrate	47g
of which sugars	38g
Fibre	3.0g
Protein	3.9g
Salt	0.34g

Best Before End:



**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 8/9 people.**

