

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

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.

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 001207

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.

Made in Great Britain



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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-Propanediol), Caramel Sugar Syrup, Thickeners: 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 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:



5 038426 001191

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.

Made in Great Britain



The Carved Angel
Plymouth, Devon, PL7 5HQ
www.thecarvedangel.com

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.

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:



5 038426 001153

CARVED ANGEL
— Christmas Pudding —
LUXURY CRANBERRY
& WHITE CHOCOLATE

This heavenly match of chocolate mawkiness 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.

Made in Great Britain



The Carved Angel
Plymouth, Devon, PL7 5HQ
www.thecarvedangel.com

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, 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-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 8/9 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 038426 001177

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.

Made in Great Britain



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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.

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 038426 001160

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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www.thecarvedangel.com

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 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 8/9 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:



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