

ENJOY



Back by popular demand...
Delicious treats & great gifts

The Ultimate Plum Pudding Company make their fabulous puddings for Fortnum and Mason, Harvey Nichols and for us.

We are delighted to be offering award winning puddings from the Ultimate Plum Pudding Company specially labelled just for us.

These are absolutely top of the range products which you won't find in the supermarkets.

We highly recommend that you give yourself a treat, use them as Christmas gifts and support us in the process.

Brought back to you by The Friends of St Dunstan's School.

***** PRICES REMAIN THE SAME AS 2012 *****

		Price (each)	Quantity	£ Total
The Ultimate Plum Pudding ① This exceptionally light and delicious Christmas pudding is the company's flagship product. Winner of a gold great taste award, it's enjoyed by many who 'don't like Christmas pudding' as well, of course, as those who do. Give yourself the best this Christmas.	454g (1lb) pudding serves 4	£6.00		
	908g (2lb) pudding serves 8	£10.00		
	454g (1lb) no gluten	£6.00		
Triple Chocolate Pudding ① The real deal. Not just cocoa - proper chocolate! It's made with melted dark belgian chocolate, fine french cocoa powder, chocolate chips, chocolate liqueur and a good slosh of brandy.	290g pudding serves 3- 4 adults	£6.00		
Sticky Toffee Pudding ① The Nation's favourite. Not over sweet. Lovely light sponge with that gorgeous gooey outside where the sauce has soaked in. You'll definitely be licking the plate. Keep one in the cupboard for those 'must have' moments.	300g pudding serves 3-4 adults	£6.00		
<i>Plum puddings are wrapped in red film, sponges in silver.</i> ① - See separate sheet for ingredients, allergy and storage information.		Totals:		

Name: _____

Class: _____

Email: _____

Tel: _____

Please make cheques payable to: St Dunstan's PTA.

Please return to: School Office via book bags.

Order Deadline: 7th November 2013

Orders may be collected at: Tuck Tables and St Dunstan's Church Christmas Fair on 30th November 2013.

INGREDIENTS:

The Ultimate Plum Pudding.

Vine fruits (raisins, sultanas) (27%), free range egg, dark sugar, carrot, fresh breadcrumbs (wheat flour, water, yeast, vegetable oil, salt, spirit vinegar, soya flour), apple (6%), flour, non-hydrogenated vegetable oils, mixed peel (4%), dates (3%), brandy (2.5%), sherry (2.5%), cherries (natural colour) (2.5%), stem ginger (2.5%), almonds (1%), walnuts (1%), apricots (1%), golden syrup, spices, salt, preservative-potassium sorbate.

Allergens: contains nuts, wheat, eggs, soya. May contain mustard.

No Gluten Plum Pudding.

There are no gluten containing ingredients in this pudding.

Vine fruits (raisins, sultanas) (27%), free range egg, dark sugar, carrot, gluten free flour, fresh gluten free breadcrumbs, mixed peel, apple, dates, brandy (2.5%), sherry (2.5%), non-hydrogenated vegetable oils, palm oil, cherries (natural colour), stem ginger, soya flour, almonds, walnuts, apricots, golden syrup, spices, salt, preservative-potassium sorbate.

Allergens: contains nuts, eggs, soya. May contain mustard.

Triple Chocolate Pudding.

Unsalted butter, free range egg, flour, dark Belgian chocolate (14%), fresh breadcrumbs (wheat flour, water, yeast, veg. oil, salt, spirit vinegar, soya flour), inverted sugar, caster sugar, dark brown sugar, milk, dark chocolate chips (3.5%), ground almonds, brandy (0.75%), cocoa powder (0.6%), crème de cacao (0.6%), baking powder, vanilla, preservative: potassium sorbate.

Allergens: contains milk, wheat, eggs, nuts, soya. May contain mustard.

Sticky Toffee Pudding.

Toffee sauce (golden syrup, butter, soft light brown sugar, treacle, salt) wheat flour, chopped dates, dark sugar, water, free range egg, butter, invert sugar, vanilla, raising agent: bicarbonate of soda, preservative: potassium sorbate.

Allergens: contains milk, wheat, eggs. May contain nuts and mustard.

All these products require cool and dry storage and keep for months. They don't need refrigeration but please don't store them in the cupboard by the oven. All puddings can be microwaved in about one minute. Overheating will dry the puddings - please be cautious if your microwave is fierce