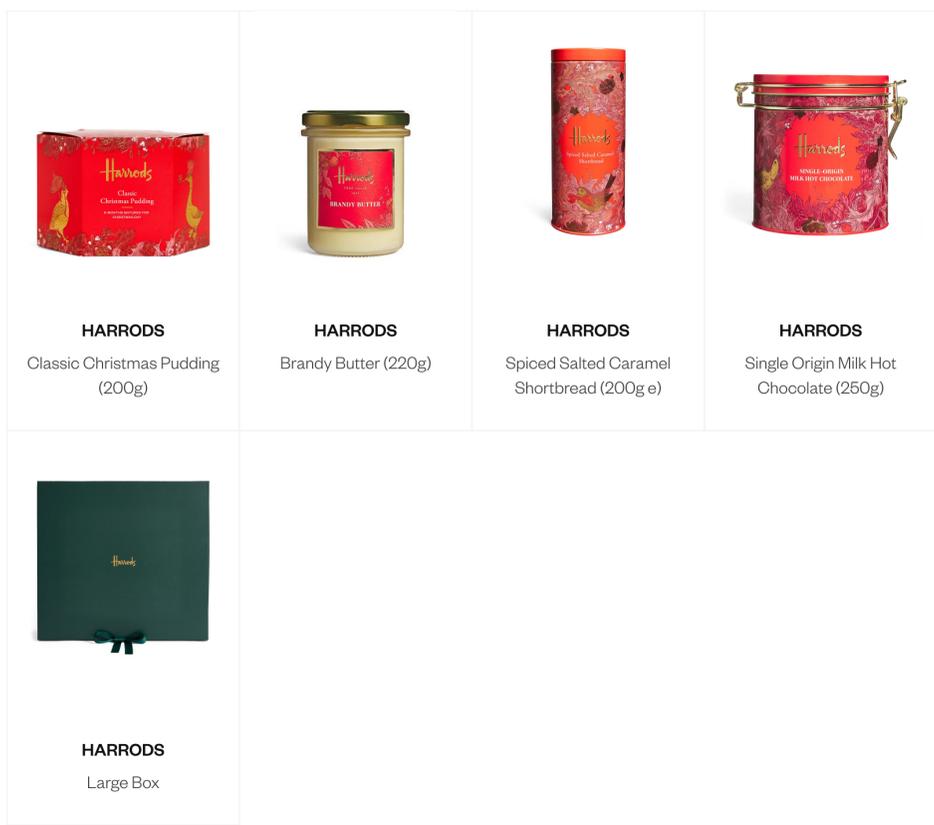


The Christmas Gift Box



For allergens, see ingredients listed in ****bold****:

BAKERY (1)

Classic Christmas Pudding (200g)

Vine Fruits (29%) [Chilean Flame Raisins, Vostizza Currants], Demerara Sugar, Cider, Glacé Cherries (6%) [Cherries, Glucose - Fructose Syrup, Sugar, Colour: Anthocyanins; Acidity Regulator: Citric Acid], Cognac (5%), **Wheat** Flour (With Calcium, Iron, Niacin, Thiamin), Vegetable Suet [Palm Oil*, Sunflower Oil, Rice Flour], Panettone (5%) [**Wheat** Flour, Water, Sugar, Sultanas, Butter (**Milk**), Candied Orange Peel (Orange Peel, Glucose Syrup, Sugar), Natural Yeast (**Wheat** Flour, Water), **Egg** Yolk, Emulsifier: Mono- And Diglycerides Of Fatty Acids; Sea Salt, Natural Flavouring, Skimmed **Milk** Powder], Pedro Ximenez Sherry (3%), Ruby Port (3%), **Pecan Nuts** (3%), **Almonds** (3%), Molasses, Brandy, Rum, Humectant: Vegetable Glycerol; **Egg**, Cream (**Milk**), Dried Sweetened Cranberries [Sugar, Cranberries, Sunflower Oil], Candied Mixed Peel [Orange Peel, Glucose - Fructose Syrup, Lemon Peel, Sugar, Acidity Regulator: Citric Acid], Orange Peel, Lemon Peel, Mixed Spice, Salt, Lemon Oil, Orange Oil, Yeast.

Energy (KJ):	1336KJ
Energy (Kcal):	318Kcal
Fat:	8.8g
of which saturates:	3.4g
Carbohydrates:	49.4g
Of which sugars:	39.7g
Protein:	3.1g
Salt:	0.20g

*This product has been made using responsibly sourced palm oil.

May contain traces of other nuts.

Suitable for vegetarians.

Contains alcohol.

Produced in the UK for Harrods Ltd, Knightsbridge, London SW1X 7XL

Store in a cool, dry place away from direct sunlight and strong odours. Once opened, consume within 3 days.

REHEATING INSTRUCTIONS:

This pudding requires gentle reheating. Always remove outer packaging.

To steam:

Do not remove protective film lid.

Place the basin in a steamer over boiling water and steam for 45 minutes.

Ensure water does not enter the pudding.

Do not allow the steamer to boil dry.

To microwave:

Remove film lid and place upside down on a microwaveable plate.

Heat on full power:

750W for 1 minute / 850W for 55 seconds; then leave to stand for 1 minute before serving.

Appliances may vary; these are guidelines only.

PANTRY (2)

Brandy Butter (220g)

Sugar, butter (**milk**) (39%), Cognac (8%), salt.

Energy (KJ):	2163KJ
Energy (Kcal):	519Kcal
Fat:	32.0g
of which saturates:	21.0g
Carbohydrates:	52.0g
Of which sugars:	52.0g
Protein:	<0.5g
Salt:	0.60g

Suitable for vegetarians.

Contains alcohol.

Store in a cool, dry place. Once opened, keep refrigerated and consume within 4 weeks.

Produced in the UK for Harrods Ltd., Knightsbridge, London, SW1X 7XL

Spiced Salted Caramel Shortbread (200g e)

Wheat flour (with calcium, iron, niacin, thiamin), salted butter (29%) [**milk**, salt], sugar, salted butter caramel (11%) [sugar, glucose syrup, sweetened condensed **milk**, salted butter (**milk**), water], rice flour, mixed spice, sea salt, cinnamon, ginger.

Energy (KJ):	2187KJ
Energy (Kcal):	523Kcal
Fat:	27.8g
of which saturates:	16.8g
Carbohydrates:	64.0g
Of which sugars:	22.3g
Protein:	5.0g
Salt:	0.84g

May contain traces of egg, nuts and soya.

Suitable for vegetarians.

Alcohol free.

Store in a cool, dry place. Once opened, keep refrigerated and consume within 7 days.

Produced in the UK for Harrods Ltd., Knightsbridge, London, SW1X 7XL

TEA & COFFEE (1)

Single Origin Milk Hot Chocolate (250g)

Sugar, cocoa butter*, cocoa mass*, whole-**milk** powder, skimmed-**milk** powder.

Energy (KJ):	2424KJ
Energy (Kcal):	583Kcal
Fat:	40.2g
of which saturates:	24.1g
Carbohydrates:	46.2g
Of which sugars:	44.6g
Protein:	6.6g
Salt:	0.15g

*This product has been made using responsibly sourced cocoa

May contain traces of nuts, peanuts, gluten, milk, sesame and soya.

Milk chocolate contains cocoa solids 45% minimum and milk solids 15% minimum

Suitable for vegetarians and those on a halal diet.

Alcohol free.

Store in a cool, dry place away from direct sunlight and strong odours.

Cocoa from Ecuador. Produced in the UK for Harrods Ltd, Knightsbridge, London SW1X 7XL

Heat 200ml of whole milk (for an extra smooth cup, use a milk frother or steam wand). Measure 4 – 5 heaped teaspoons of chocolate (25-30g) into a cup then add a little of your hot milk, stirring well to create a paste. Top up with the remainder of the milk, stirring until you have a deliciously indulgent drink.