THE DORCHESTER

FESTIVE GIFTS

Nutrition and allergens

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THE DORCHESTER

DORCHESTER COLLECTION

THE DORCHESTER CHRISTMAS CAKE

INGREDIENTS

Sugar, mixed vine fruit (19%) (sultanas, raisins, currants), ALMONDS (10%), pasteurised free range EGG, butter (MILK), invert sugar syrup, wheat flour (WHEAT flour, calcium carbonate, iron, niacin, thiamin), brandy, glucose-fructose syrup, cherries, water, glucose syrup, humectant (sorbitol syrup, vegetable glycerol), shea oil, ginger, cane molasses, apricot purée, stabilisers (tragacanth, xanthan gum), salt, lemon zest, sherry, oranges, preservative (potassium sorbate), raising agents (sodium carbonate, diphosphates), orange zest, ground cinnamon, sunflower oil, gelling agent (pectin), acidity regulators (citric acid, sodium citrates, trisodium citrate), mixed spices (cinnamon, ginger, pimento, cardamom, nutmeg, star anise, black pepper, tangerine oil, clove), orange juice from concentrate, free-range dried EGG albumen, coconut oil, maltodextrin, colours (plain caramel, anthocyanins, titanium dioxide, iron oxide), emulsifiers (acacia gum, sunflower lecithin, cellulose), ethanol.

For allergens including cereals containing gluten, please see ingredients in **BOLD**. May contain other nuts and peanuts. Although every care has been taken to remove the fruit stones, some may remain.

This product contains alcohol.

Store in a cool dry place away from direct sunlight.

Minimum weight: 1.05kg

Manufactured in the UK by Fiona Cairns Bakery for The Dorchester, 53 Park Lane, London W1K 1QA

	Per 100g
Energy	1564 kJ
	373 kcal
Fat	12.7g
of which Saturates	4.9g
Carbohydrate	57.3g
of which Sugars	49.8g
Protein	4g
Salt	0.45g

THE DORCHESTER CHRISTMAS CAKE Alcohol-free

INGREDIENTS

Sugar, mixed vine fruit (20%) (sultanas, raisins, currants), ALMONDS (10%), pasteurised free range EGG, unsalted butter (MILK), invert sugar syrup, wheat flour (WHEAT flour, calcium carbonate, iron, niacin, thiamin), glace cherries (4%) (cherries, glucose-fructose syrup, sugar, colour (anthocyanins), acidity regulators (citric acid)), water, glucose syrup, orange juice from concentrate, humectants (sorbitol syrup, vegetable glycerol), glucose-fructose syrup, shea oil, cane molasses, ginger, apricot purée, oranges, stabilisers (tragacanth, xanthan gum), salt, lemon zest, preservative (potassium sorbate), raising agents (sodium carbonate, diphosphates), ground cinnamon, orange zest, gelling agent (pectin), acidity regulators (citric acid, sodium citrates, trisodium citrate), sunflower oil, mixed spices (cinnamon, ginger, pimento, cardamom, nutmeg, star anise, black pepper, tangerine oil, clove), maltodextrin, dried free-range EGG albumen, coconut oil, emulsifiers (acacia gum, sunflower lecithin, cellulose), colours (plain caramel, titanium dioxide, iron oxide), ethanol.

For allergens including cereals containing gluten, please see ingredients in **BOLD**. May contain other nuts and peanuts. Although every care has been taken to remove the fruit stones, some may remain.

Store in a cool dry place away from direct sunlight.

Minimum weight: 1.07kg

Manufactured in the UK by Fiona Cairns Bakery for The Dorchester, 53 Park Lane, London W1K 1QA

Per 100g
1608 kJ
384 kcal
12.4g
4.5g
64g
57.1g
3.9g
0.38g

THE DORCHESTER HOMEMADE CHRISTMAS PUDDING

INGREDIENTS

Dried sultanas, dried raisins, dried currants, mixed peel (SULPHUR DIOXIDE), London Pride beer (water, malted BARLEY, hops), Guinness stout beer (BARLEY), apple, orange, dark rum, prune, dark brown sugar, brandy, Madeira wine, sherry, Grand Marnier liqueur, vegetable suet (vegetable oils (sustainable palm, sunflower), WHEAT flour with added calcium, iron, niacin, thiamin), candied ginger, lemon zest, orange zest, ALMONDS, WHEAT flour, EGG, breadcrumbs (WHEAT flours with added calcium, iron, niacin, thiamin).

For allergens see ingredients in BOLD.

Made in an environment that handles gluten, milk, nuts, soya, fish and may contain traces.

This product contains Alcohol - ABV 1.6%

Store in a cool dry place.

Net weight: 500g

Handmade in the UK by The Dorchester, 53 Park Lane, London W1K 1QA

NUTRITIONAL INFORMATION

Per 100g
944 kJ
224 kcal
6.8g
3.44g
37.12g
31.2g
3.2g
0.16g

THE DORCHESTER

THE DORCHESTER HOMEMADE CHRISTMAS PUDDING - Alcohol-free

INGREDIENTS

Dried sultanas, dried raisins, orange juice, dried currants, mixed peel (SULPHUR DIOXIDE), gluten-free OATS, apple, orange, prune, dark brown sugar, gluten-free flour (flour blend (rice, potato, tapioca, maize, buckwheat)), gluten-free vegan suet (vegetable oil, (85%) (sustainable palm oil, sunflower oil), rice flour) candied ginger, lemon zest, orange zest.

For allergens see ingredients in BOLD.

Made in an environment that handles gluten, milk, nuts, soya, fish and may contain traces.

Store in a cool dry place.

Net weight: 500g

Handmade in the UK by The Dorchester, 53 Park Lane, London W1K 1QA

	Per 100g
Energy	952 kJ
	225.68 kcal
Fat	5.84g
of which Saturates	2.96g
Carbohydrate	41.2g
of which Sugars	30.56g
Protein	21.6g
Salt	0.11g

CHOCOLATE FAÇADE OF THE DORCHESTER HOTEL

INGREDIENTS

Dark chocolate (sugar, cocoa butter, emulsifier: sunflower lecithin, natural vanilla flavour), bronze powder (E172). Cocoa solids 64% minimum.

For allergens see ingredients in BOLD.

Made in an environment that handles gluten, milk, nuts, soya, fish and may contain traces.

Store in a cool dark place with no direct sunlight. Consume within 1 month.

Net weight: 115g

Serving size 4

Handmade in the UK by The Dorchester, 53 Park Lane, London W1K 1QA

	Per 100g
Energy	2785.1 kJ
	665.2 kcal
Fat	36.5g
of which Saturates	21.7g
Carbohydrate	82.6g
of which Sugars	81.7g
Protein	6.5g
Salt	0.08g

THE DORCHESTER MINCE PIES

INGREDIENTS

Mincemeat (vine fruits (28%) (sultanas, raisins, sunflower oil), apple (24%) (apples, preservative: acetic acid), sugar, glucose-fructose syrup, candied mixed peel (3.4%) (orange peel, glucosefructose syrup, sugar, lemon peel, acidity regulator: citric acid), vegetable suet (2.5%) (palm oil, rice flour, sunflower oil), modified maize starch, mixed spices, acidity regulator: citric acid, colour: plain caramel, orange oil.) (sulphites), flour T55 (WHEAT Flour, GLUTEN), caster sugar, whole egg (EGG, acidity regulator (E330), preservatives (E202)), margarine (vegetable oils (palm, rapeseed), water, salt, acid (citric acid), emulsifier (mono- and diglycerides of fatty acids), antioxidant (tocopherol-rich extract, ascorbyl palmitate), flavouring, colour (beta carotene)), raftsnow (sugar, WHEAT starch, vegetable fat (palm)), demerara sugar (cane sugar), laminated sheet (vegetable oils (palm, rapeseed), water, emulsifier (sunflower lecithin, mono- and diglycerides of fatty acids), salt, flavouring, antioxidant (ascorbyl palmitate, tocopherol-rich extract), preservative (potassium sorbate), acid (citric acid), colour (beta carotene), fermented WHEAT flour, icing sugar (sugar, anti-caking agent (E341)).

For allergens see ingredients in **BOLD**. **Contains: gluten, eggs, sulphites.**

Made in a kitchen that handles soya, fish, milk, gluten, nuts, and egg and may contain traces.

Keep chilled: 3°C to 5°C for 3 days. Store frozen: -18°C for up to 3 months. If frozen defrost at ambient temperature for 60 minutes. Once defrosted do not re-freeze.

Serving size: 6 Net weight: 660g

Manufactured in the UK for The Dorchester, 53 Park Lane, London W1K 1QA

	Per 100g
Energy	1422 kJ
	340 kcal
Fat	10g
of which Saturates	3.5g
Carbohydrate	58g
of which Sugars	42g
Protein	4g
Salt	0.24mg

THE DORCHESTER SIGNATURE CHOCOLATE YULE LOG

INGREDIENTS

Cream (MILK), EGG, butter (MILK), HAZELNUTS, sugar, HAZELNUT praline (HAZELNUTS 60%, sugar, natural vanilla extract. MILK), paillete feuilletine (WHEAT flour, sugar, concentrated butter (MILK) sugar, MILK proteins, salt, malt extract (BARLEY), raising agent: E500ii), dark chocolate (sugar, cocoa butter, emulsifier: sunflower lecithin, natural vanilla flavour), MILK, WHEAT flour, milk chocolate (sugar, cocoa butter, dried skimmed MILK, emulsifier: sunflower lecithin, natural vanilla), vanilla, gelatine (FISH), baking powder, xanthan gum, water.

For allergens see ingredients in BOLD.

Made in a kitchen that handles soya, fish, milk, gluten, nuts, and eggs and may contain traces.

Keep refrigerated and consume within 48 hours.

Serving size: 6 Net weight: 820g

Handmade at the UK by The Dorchester, 53 Park Lane, London W1K 1QA

	Per 100g
Energy	1408.7 kJ
	336.5 kcal
Fat	9g
of which Saturates	3.3g
Carbohydrate	8g
of which Sugars	7.3g
Protein	2.5g
Salt	0.021g

THE DORCHESTER BLACK FOREST YULE LOG

INGREDIENTS

Cream (MILK), milk chocolate (sugar, cocoa butter, dried skimmed MILK, emulsifier: sunflower lecithin, natural vanilla), dark chocolate (sugar, cocoa butter, Emulsifier: sunflower lecithin. natural vanilla flavour). white chocolate (sugar, cocoa butter, dried skimmed MILK, emulsifier: sunflower lecithin, natural vanilla flavour), red sour cherry, MILK, gelatine (FISH), Kirsch, sugar, EGGS, WHEAT flour, cocoa butter, ALMONDS, glucose powder, butter (MILK), grapeseed oil, paillete feuilletine (WHEAT flour, sugar, concentrated butter (MILK), sugar, MILK proteins, salt, malt extract (BARLEY), raising agent: E500ii), pectin, charcoal powder, sea salt, colour: titanium dioxide.

Contains Alcohol. For allergens see ingredients in **BOLD**.

Made in a kitchen that handles soya, fish, milk, gluten, nuts, and eggs and may contain traces.

Keep refrigerated and consume within 48 hours.

Serving size: 6 Net weight: 1150g

Handmade at the UK by The Dorchester, 53 Park Lane, London W1K 1QA

	Per 100g
Energy	1436.4 kJ
	343.9 kcal
Fat	21.8g
of which Saturates	12.1g
Carbohydrate	28.2g
of which Sugars	22.3g
Protein	5.9g
Salt	0.65g