

PRE-ORDER YOUR CHRISTMAS PUDDINGS

Due to popular demand we are proud to offer for sale our traditional Christmas pudding!

This recipe is passed down from our chef's grandmother, and like her we are not skimping on the alcohol or fruit! These generous 1kg puddings comfortably serve 8-10 people.

Orders must be placed before 5pm Tuesday 6 December 2022.



TO ORDER

- Email: Zest@holmesglen.edu.au
- Subject: **Xmas Puddings 2022**
- Send your **Full Name** and **Mobile Phone Number**
- **Quantity:** 1, 2, 3 etc..
- **Campus pickup:** Glen Waverley, Chadstone or Moorabbin

TO COLLECT

- **Glen Waverley campus** from Building 1, Hospitality Reception.
Pick up on Wednesday 7 December 2022 (1pm - 4.45pm) OR
Thursday 8 December 2022 (8.30am - 4.45pm)
- **Chadstone campus** from Building 1, Information Office.
Pick up on Thursday 8 December 2022 (9am - 4pm)
- **Moorabbin campus** from Building 4, Hospitality Reception.
Pick up on Thursday 8 December 2022 (9am - 4pm)

TO PRE-PAY

- We will contact you by phone for card payment.
\$40 per pudding. (Amex not accepted)

Our traditional 1kg Christmas puddings are proudly made by our Holmesglen Cookery and Patisserie students.

Ingredients: Currants, raisins, sultanas, mixed peel, ginger glacé, lemon zest, orange zest, dark brown sugar, mixed spice, ground ginger, beer, sherry, rum, brandy, cake crumbs, plain flour, grated apple (granny smiths), beef suet, eggs, water, bicarb, salt.

May contain traces of almonds or other nuts. Contains wheat (gluten).
Not suited for vegetarians.

