

Introducing

The Ultimate Festive Syrup!

Experience the magic of the holidays with new Sweetbird Mince Pie Syrup. Let the fruit and spice flavours of this traditional British Christmas treat transport customers to a winter wonderland with every sip!



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more



Mince Pie

Creative syrup

Our New Mince Pie Syrup captures the essence of the traditional great British holiday favourite. It delivers a delightful medley of flavours that evoke the warmth and comfort of festive celebrations which envelope your senses in a cosy embrace.

Tasting Notes

Sweetbird Mince Pie syrup brings this flavour to life with tastes of a sweet pastry base amidst warming cinnamon and light clove undertones topped off with fruity orange and crisp apple notes. This unique syrup is ideal for creating holiday-inspired beverages. Approved by The Vegan Society and free from artificial colours and preservatives, this syrup is crafted to deliver a pure and delightful flavour experience in hot and cold drinks throughout the holiday season.

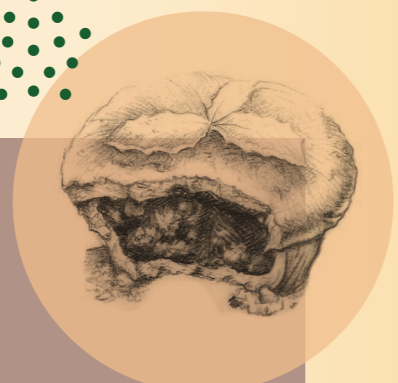
Across the menu

Indulge in the seasonal charm of our Mince Pie Syrup, a versatile and delightful addition that will enhance your coffee, add a festive flair to hot chocolate, milkshakes and frappés and even, craft unique wintry cocktails and mocktails, this syrup is your perfect winter menu companion.

A Mince pie?!

For international customers unfamiliar with this British treat, a mince pie is a sweet pie filled with a mixture of fruit and spices soaked in alcohol, traditionally served in the Christmas season - rest assured there is no alcohol in this syrup though!

Visit sweetbird.com for Sweetbird Mince Pie syrup recipes and promotional material.



- Made in the UK
- One bottle flavours 62 12oz drinks
- Use in hot and cold drinks
- Free from artificial colours, flavours and preservatives
- 30% PCR recycled bottle
- Registered with The Vegan Society




How to make a Praline Hot Chocolate

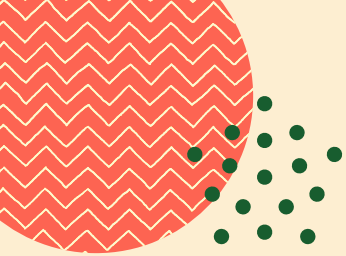
1 
 Add Chocolate Powder to cup

2 
 Add a splash of hot water, 2 pumps syrup and mix into paste

3 
 Top with steamed milk, stirring as you pour

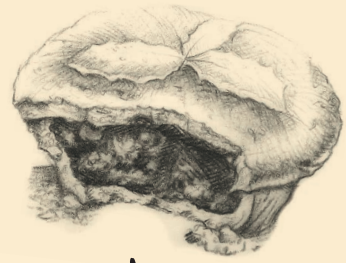
4 
 Top with squirty cream and Zuma Biscuit Crumb





SWEETBIRD®

BRISTOL ENGLAND



Magnificent Mince Pie Drinks

Mince Pie Hot Chocolate

- 1 scoop Zuma Dark or White Chocolate
- 2 pumps Sweetbird Mince Pie syrup
- Steamed milk (of your choice)

1. Combine the hot chocolate and syrup in a cup
2. Mix to a smooth paste.

- *Add double espresso here for a mocha*
3. Top with steamed milk, stirring as you pour

**Also works well with either 1 pump of Orange syrup or 1 pump of Cinnamon Bun syrup for a luxury hot chocolate*

Mince Pie Chai

- 1 scoop Zuma Vanilla Chai
- 2 pumps Sweetbird Mince Pie syrup
- Steamed milk (of your choice)

1. Combine the chai and syrup in a cup
2. Top with steamed milk, stirring as you pour

Mince Pie Latte

- Double Espresso
- 1 pump Sweetbird Mince Pie syrup
- Steamed milk (of your choice)

1. Combine the double espresso and syrup in a cup
2. Top up with milk, stirring as you pour

**Add 1 pump of Irish Cream syrup for a recipe twist or a scoop of hot chocolate for a mocha.*

Frangipane Steamer

- 1 pump Sweetbird Mince Pie syrup
- 1 pump Sweetbird Amaretto syrup
- Steamed milk

1. Combine the syrups in a cup
2. Top up with milk, stirring as you pour

Fruity Lemonade

- 2 pumps Sweetbird Mince Pie syrup
- 2 pumps Sweetbird Lemonade syrup
- Still or sparkling water
- Ice

1. Combine the syrups in a glass
2. Fill to $\frac{3}{4}$ with still or sparkling water
3. Stir and add ice cubes to fill
4. Garnish and serve

Spiced Peach Cobbler Smoothie

- Ice / water
- Sweetbird Peach smoothie
- 2 pumps Mince Pie syrup
- Whipped cream
- Zuma Biscuit Crumb

1. Fill glass with ice, level to the top of the glass and then fill with water to $\frac{1}{3}$ full
2. Pour smoothie over water and ice to the top
3. Pour contents of glass into blender jug.
4. Add syrup
5. Put the lid on tightly then blend until smooth.
6. Top with whipped cream and biscuit crumb

Cherry Pie Cooler

- 2 pumps Sweetbird Mince Pie syrup
- 2 pumps Sweetbird Cherry syrup
- Still or sparkling water
- Ice

1. Combine the syrups in a glass
2. Fill to $\frac{3}{4}$ with still or sparkling water
3. Stir and add ice cubes to fill
4. Garnish and serve

Chocolate Pie Milkshake

- Ice
- Milk
- 2 pumps Sweetbird Mince Pie syrup
- $\frac{1}{2}$ scoop Chocolate frappé powder

1. Half fill glass with ice.
2. Pour milk over ice (to 1cm below the top).
3. Pour contents of glass into blender jug.
4. Add syrup and frappé.
5. Put the lid on tightly then blend until smooth.
6. Top with whipped cream and a drizzle of chocolate sauce



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