



SWEETBIRD®

BRISTOL ENGLAND

Lavender

~ BOTANICAL SYRUP ~



Lavender

Botanical syrup

Infuse your drinks with Sweetbird Lavender syrup, adding a unique floral dimension, making them more sophisticated and memorable.

Tasting Notes

This syrup features a delicate and aromatic profile that captures the essence of lavender, a fragrant infusion to any drink with a botanical twist.

Sweetbird Lavender syrup adds a delightful element to hot and cold chocolate drinks, balancing the rich, intense flavours of chocolate with the soothing, fragrant notes of lavender. Whether it's a hot chocolate or a cold chocolate milkshake, the addition of lavender syrup creates a sophisticated and indulgent beverage. This combination is perfect for creating a unique and luxurious treat that stands out.

Across the menu

Add a touch of elegance to your coffee drinks with the soothing, floral notes of lavender, creating a calming and refined experience. Create a refreshing, aromatic drink by adding a splash of lavender syrup to sparkling water, lemonade, iced tea or make up your own unique concoctions. It is also an excellent addition to cocktails and mocktails, adding a distinctive flavour that sets your drinks apart, transforming ordinary recipes into extraordinary experiences.





Visit sweetbird.com for Sweetbird Lavender syrup recipes and promotional material.



- Made in UK
- Contains real lavender
- Use in hot and cold drinks
- One bottle flavours 41 12oz drinks
- Free from artificial colours, flavours and preservatives
- Free from GMOs
- 100% recycled bottle
- Registered with The Vegan Society



How to make a Lavender Lemonade

-  1 Add 2 pumps Lemonade syrup & 2 pumps Lavender syrup to 12oz glass
-  2 Fill to ¾ with still or sparkling water
-  3 Stir and add ice cubes to fill
-  4 Garnish and serve



AS A GUIDE WE SUGGEST:

Botanical only drink:
3 pumps / 41 serves per 1ltr bottle

Pair a hint of botanical to another flavour:
2 pumps / 62 serves per 1ltr bottle



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Lavender Syrup Recipes



Lavender Lemonade

- 2 pumps Sweetbird Lemonade syrup
 - 2 pumps Sweetbird Lavender syrup
 - Ice
 - Still/sparkling water
1. Combine 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

Lavender Iced Tea

- 2 pumps Sweetbird Iced Tea syrup
 - 2 pumps Sweetbird Lavender syrup
 - Ice
 - Still water
1. Add syrups and ice to a glass
 2. Fill with still water
 3. Stir well
 4. Garnish and serve

Lavender Chocolate Frappé

- Ice / Milk
 - 1 scoop Sweetbird Chocolate Frappé
 - 2 pumps Sweetbird Lavender syrup
1. Fill glass with ice
 2. Pour milk over ice (to 1cm below the top)
 3. Pour contents of glass into blender jug
 4. Add frappé and syrup
 5. Put the lid on tightly then blend until smooth.

Lavender Hot Chocolate

- 1 scoop Zuma Original Chocolate
 - 2 pumps Sweetbird Lavender syrup
 - Steamed milk
1. Combine hot chocolate with a splash of water
 2. Add syrup and mix into a smooth paste
 3. Add steamed milk, stirring as you pour

Lavender Latte

- Double Espresso
 - 2 pumps Sweetbird Lavender syrup
 - Steamed milk
1. Combine the double espresso with syrup
 2. Top up with steamed milk, stirring as you pour

White Lavender Hot Chocolate

- 1 scoop Zuma White hot chocolate
 - 2 pumps Sweetbird Lavender syrup
 - Steamed milk
1. Combine hot chocolate with a splash of water
 2. Add syrup and mix into a smooth paste
 3. Add steamed milk, stirring as you pour

Lavender Iced Latte

- Double Espresso
 - Ice
 - 2 pumps Sweetbird Lavender syrup
 - Milk
1. Combine the double espresso with ice
 2. Add syrup to glass, top up with milk, stirring as you pour

Lavender Iced Chocolate

- 1 scoop Zuma Original Hot Chocolate
 - 2 pumps Sweetbird Lavender syrup
 - Ice
 - Milk
1. Combine the hot chocolate in a cup with a splash of hot water
 2. Add syrup and mix to a smooth paste.
 3. Half fill glass with ice.
 4. Add milk, stirring as your pour

Lavender Mocha

- Double Espresso
 - 1 scoop Zuma Dark Hot Chocolate
 - 1 pump Sweetbird Lavender syrup
 - Steamed milk
1. Combine the double espresso and hot chocolate, mix to a smooth paste
 2. Add syrup and top up with milk, stirring as you pour



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