THE GREAT MINCE PIE TASTE TEST

Crown your Mince Pie Champion



Suggested donation

Fill me in...

In aid of Severn Hospice
here and at home

12 WAYS to support you local hospice AT CHRISTMAS

Registered with FUNDRAISING REGULATOR Registered Charity No. 512394

MINCE PIE CHART

The only pie chart that matters



Where's it from?	Quantity of filling	Quality of filling	Pastry	Value	Availability	Overall rating

SCORE EACH CATEGORY 1-5

1 = POOR
2 = NOT BAD BUT NOT BRILLIANT
3 = ACCEPTABLE
4 = PRETTY GOOD ACTUALLY
5 = WOWSERS!

OVERALL RATING

M = BACK TO THE BAKERY
MM = COULD DO BATTER
MMM = NOT NAUGHTY, NOT NICE
MMMM = HO HO HOT STUFF!
MMMMM = STRAIGHT ON SANTA'S PLATE!

In aid of Severn Hospice here and at home

12 WAYS to support you local hospice AT CHRISTMAS

Facebook: @Severn Hospice
Instagram: @severn_hospice
Linkedin: @severnhospice

THE GREAT MINCE PIE TASTE TEST



HOW TO HOST

There are plenty of ways to crown your Mince Pie Champion. Whether you're in it for the bragging rights, the coveted wooden spoon trophy, or simply an excuse to eat lots of mince pies, each way helps bring people together while raising money for Severn Hospice care.

Option 1: The Great Weekly Taste-Off
Perfect for spreading cheer throughout the festive season!

Each week, someone brings in a batch of mince pies, either homemade or shop-bought
Gather your team for a tasting session
Everybody makes a donation to take part
Score the pies using your official tasting sheet
Keep a running leaderboard and reveal the overall winner at the end of the challenge
Perfect for offices, regular team meetings and anyone who loves a bit of festive anticipation!

Option 2: The Ultimate Mince Pie Showdown
The grand finale approach!

Invite everyone to bring along their chosen mince pie
Homemade creations and shop favourites are all welcome
Collect a donation from each participant
Arrange the pies buffet-style and assign each one a number
Taste, score and debate the merits of every entry
Tally the scores and crown your champion
Perfect for Christmas parties, team meetings and festive get-togethers

Elf and Safety - Organiser reminder about allergens
If participants are bringing homemade or shop-bought mince pies, it's important to find out what ingredients they contain before the tasting begins.

Common allergens can include gluten, milk, eggs, nuts and soya, but there may be others too.

Homemade bakes won't come with packaging, so it's especially important to ask anyone providing mince pies to supply a list of ingredients or details of any allergens their pies may contain.

Facebook: @Severn Hospice
Instagram: @severn_hospice
Linkedin: @severnhospice

In aid of Severn Hospice here and at home

12 WAYS to support you local hospice AT CHRISTMAS