

WEDDING JELLY PACKAGE

Jelly has a long and illustrious history; Henry VIII was a fan, requesting it to grace his banqueting tables on state occasions. Jelly was made with exotic ingredients like champagne and gold whilst thousands of different moulds were produced to make it in. Why not have jelly for your wedding instead of cake? Jellies are kinder to the stomach after a heavy meal so make it less likely for guests to fall asleep during the speeches! Guests are served a range of fresh fruit and alcoholic jellies the moment that the 'cake' is cut.

For our jelly package we offer a seven-tiered stand holding 120 jellies that are colour and patterned matched to your theme. These display jellies take the place of the traditional cake. At the moment of service edible jellies are brought out and distributed to the tables.

PACKAGE INCLUDES

Seven-Tiered Stand with 120 Jellies

jellies colour matched to your theme

100 Servings of Jelly in Classic 'Cog' Mould

up to three flavours from our Spring / Summer menu

Delivery, Set-Up and Unmoulding in Central London

Jelly Tasting at Bompas & Parr Studio

£800 + VAT

For a bespoke quote please contact feasting@bompasandparr.com

BOMPAS & PARR