



INTRODUCING JIMMY GARCIA AT SOMERSET HOUSE THIS WINTER



A few years ago Jimmy hosted his very own ski chalet in the Alps where he served beautiful food to guests after their days on the slopes. Our winter pop-up at Somerset House embodies the same cosy, alpine hospitality - showcasing the best mountain cuisine but using the finest British ingredients including native cheeses and cured meats to enjoy pre or après Skate.

You can feast on fondue in our Chalet restaurant, or have your event in one of our chalet themed private rooms, where you can savour our delicious raclette and enjoy our tasty winter canapés and comforting desserts.

We have a range of spaces available for private hire from dining rooms for groups from 18 people right up to parties for 130.

We are fully embracing the Alpine theme this year. What are you waiting for? Get your skates on!



THE CHALET PRIVATE DINING

Our private dining set menus are available in Private Dining Room One and Two and for those looking for exclusive use of the whole of the main restaurant.



PRIVATE DINING ROOMS

For groups of between 12 and 28 guests our private dining rooms are perfect for winter get-togethers with friends, family or colleagues this winter.

PRIVATE DINING ROOM 1

Capacity: up to 18

Min spend from £1,650

PRIVATE DINING ROOM 2

Capacity: up to 28

Min spend from £2,200

THE CHALET MAIN RESTAURANT

Capacity: 110 seated / 130 standing

Min spend from £6,500

Lunch: 12-5pm

Evening: 6pm-11pm

Room hire fee for exclusive hire to allow for additional staff and equipment + £2,000

Please note: ice skating tickets are not included in the above

Option to create bespoke menu and event format for exclusive whole restaurant hires only

Option to add DJ and additional entertainment

Dedicated service staff















EXCLUSIVE MAIN RESTAURANT HIRE MINIMUM SPEND

Capacity: 110 seated / 130 standing

Private space for 3.5 hours

BY JIMMY GARCIA

November

Monday, Tuesday, Wednesday, lunch £6,500
Thursday, Friday lunch £7,500
Monday, Tuesday, Wednesday evening £8,500
Thursday, Friday evening £10,000

December

Monday, Tuesday, lunch £8,000
Wednesday, Thursday, Friday lunch £11,000
Monday, Tuesday, Wednesday evening £12,000
Thursday, Friday evening £13,000

Room hire fee for exclusive hire to allow for additional staff and equipment + £2,000

Please note: ice skating tickets are not included in the above

Option to create a bespoke menu and event format
Option to add DJ's and entertainment
Dedicated service staff

PRIVATE DINING ROOM ONE







PRIVATE DINING ROOM ONE MINIMUM SPEND

Capacity:up to 18

November

Monday, Tuesday, Wednesday lunch £1,650
Thursday, Friday, Saturday lunch £1,980
Monday, Tuesday, Wednesday evening £2,200
Thursday, Friday, Saturday evening £2,530

December

Monday, Tuesday, lunch £2,200
Wednesday, Thursday, Friday, Saturday lunch £2,420
Monday, Tuesday, Wednesday evening £2,640
Thursday, Friday evening £2,860

Included in the price:

Private room for 3.5 hours

Dedicated service staff

Speakers for your own playlist

Please note: ice skating tickets are not included in the above



PRIVATE DINING ROOM TWO







PRIVATE DINING ROOM TWO MINIMUM SPEND

Capacity:up to 28

November

Monday, Tuesday, Wednesday lunch £2,200

Thursday, Friday, Saturday lunch £2,750

Monday-Wednesday evening £2,750

Thursday - Saturday evening £3,300

December

Monday, Tuesday, lunch £2,530

Wednesday, Thursday, Friday, Saturday lunch £3,300

Monday - Wednesday evening £3,300

Thursday and Friday evening £3,630

Included in the price:

Private room for 3.5 hours

Dedicated service staff

Speakers for your own playlist

Ski fancy dress items and retro onesies to borrow for the night

Please note: ice skating tickets are not included in the above.



PRIVATE DINING FEASTING MENU

On arrival

Glass of Moët & Chandon Champagne



Trio of savoury canapés

Served before dinner

House cured bresaola, brioche croûte, truffle emulsion, cornichons and silverskin onions *GF

Mushroom parfait, croustade, shallot, quince jelly, tarragon V, *GF

Roasted celeriac, charcoal cone, caramelised onion, crispy shallot, thyme VG

Starters

Select one per person

Fruit Pig Boudin Noir, sourdough toast, pickled celery, apple DF

Beetroot and Graveney Gin cured salmon, fennel seed, smoked salmon parfait, seeded cracker, pickled beetroot

Maple and sage roasted kabocha squash, castelfranco radicchio, pear, pumpkin seed, black pepper VG, GF

V = suitable for vegetarians

VG = suitable for vegans

GF = gluten free

*GF = gluten free alternative is available

PRIVATE DINING FEASTING MENU

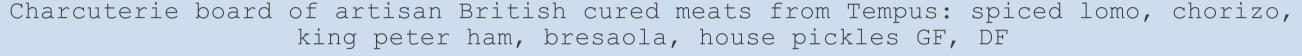
Feasting main course

British Cheese Fondue (Coastal Cheddar & Ogleshield) GF

or

Vegan Fondue: mushroom, coconut milk, truffle VG, GF

Served with unlimited sourdough bread, baby potatoes, cornichons, silverskin onions, mixed leaf salad with Dijon dressing



or

Crudités, garlic dip VG, GF

Ogleshield Raclette +£15 per person

The British answer to raclette, Ogleshield is an artisan cow's milk cheese made by the Montgomery family on their farm in Somerset. It has a sweet, creamy aroma with a mild, savoury taste similar to chicken broth. Its soft texture allows it to melt beautifully, it's the perfect alternative to Swiss raclette

Ogleshield raclette *GF

Served with unlimited sourdough bread, baby potatoes, cornichons, silverskin onions, mixed leaf salad with Dijon dressing

V = suitable for vegetarians

VG = suitable for vegans

GF = gluten free

*GF = gluten free alternative is available



PRIVATE DINING FEASTING MENU



Desserts

Select one per person

Affogato, Basel biscuit, Wave Gelato and Monmouth Coffee V Sticky toffee pudding, caramel sauce, clotted cream, citrus V Orange posset, poached apples and pears, ginger crumb V, GF

Trio of sweet canapés

Served after dinner

Mince pie macaron V Chocolate hazelnut cone VG Cranberry and cherry, cream tart GF

£95 per person Trio of sweet canapés £15 per person

Our Sourdough is supplied by BreadBread Bakery in Brixton

V = suitable for vegetarians

VG = suitable for vegans

GF = gluten free

*GF = gluten free alternative is available



PRIVATE DINING RACLETTE STANDING MENU

Trio of savoury canapés

Served before dinner

Fruit Pig Boudin Noir, pickled celery, apple brioche croûte *GF
Mushroom parfait, croustade, shallot, pickled shimeji, quince jelly, tarragon V, *GF
Roasted celeriac, charcoal cone, caramelised onion, crispy shallot, thyme VG

Ogleshield raclette station

The British answer to raclette, Ogleshield is an artisan cow's milk cheese made by the Montgomery family on their farm in Somerset. It has a sweet, creamy aroma with a mild, savoury taste similar to chicken broth. Its soft texture allows it to melt beautifully, it's the perfect alternative to Swiss raclette

Ogleshield raclette *GF

Served with unlimited sourdough bread, baby potatoes, cornichons, silverskin onions, mixed leaf salad with Dijon dressing

V = suitable for vegetarians

VG = suitable for vegans

GF = gluten free

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PRIVATE DINING RACLETTE STANDING MENU

Platters

Charcuterie board of artisan British cured meats from Tempus: spiced lomo, chorizo, king peter ham, bresaola, house pickles GF, DF

Crudités, garlic dip VG, GF

Maple and sage roasted kabocha squash, castelfranco radicchio, pear, pumpkin seed, black pepper VG, GF

Beetroot and Graveney Gin cured salmon, fennel seed, smoked salmon parfait, seeded cracker, pickled beetroot

House-cured bresaola, truffle emulsion, pickled cucumber, silverskin onions, sourdough croûte, rocket DF

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GF = gluten free

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PRIVATE DINING RACLETTE STANDING MENU

Desserts

Affogato, Basle biscuit, Wave Gelato and Monmouth Coffee V Sticky toffee pudding, caramel sauce, clotted cream, citrus V Orange posset, poached apples and pears, ginger crumb V, GF

Trio of sweet canapés
Served after dinner

Mince pie macaron V Chocolate hazelnut cone VG Cranberry and cherry, cream tart GF

£95 per person Trio of sweet canapés £15 per person

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BESPOKE PACKAGES

PRE-ORDERED DRINKS PACKAGES AND OPTIONAL EXTRAS

Unlimited beer, wine and soft drinks for 3.5 hours
From £48.12 per person(+ £12.10 per additional hour)

Champagne reception

£21.45 per person

Half bottle of wine

£22.55 per person

After dinner cocktails

£14.30 per person

Mulled wine on arrival or after dinner

£6.60 per person

Please note, for exclusive hires we are able to offer bespoke menus on request.





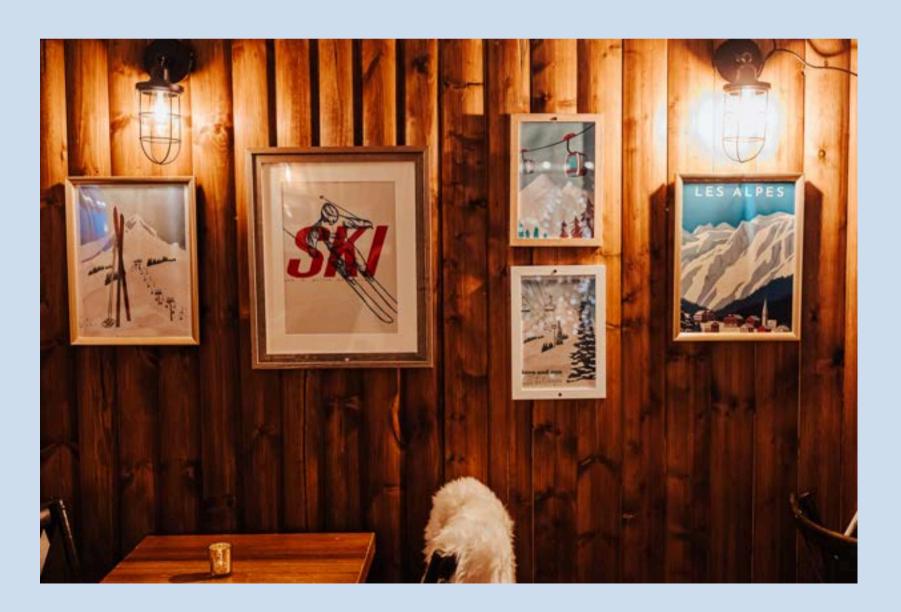


ADDITIONAL ENTERTAINMENT OPTIONS

DJ and sound system
Photobooth and props

Ice SKATE on London's most iconic ice rink before your
event £26 + VAT per person (subject to availability)

Please contact our events team to discuss additional entertainment options and skating for your event.



We look forward to talking to you and planning your event

For more details please email Naomi: info@jimmyspopup.com

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