

# THE CHALET AT SOMERSET HOUSE WINTER 2024





## 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



*All prices shown exclusive of VAT*

# MAIN RESTAURANT



**EXCLUSIVE MAIN RESTAURANT HIRE MINIMUM SPEND**

**Capacity: 110 seated / 130 standing**

*Private space for 3.5 hours*



**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*

**All prices shown exclusive of VAT**

# 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*

***All prices shown exclusive of VAT***



# 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.*

***All prices shown exclusive of VAT***



## 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*

*DF = dairy free*



## PRIVATE DINING FEASTING MENU

### Feasting main course

British Cheese Fondue (Coastal Cheddar & Ogleshiold) 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*

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

or

Crudités, garlic dip VG, GF

### Ogleshiold Raclette +£15 per person

*The British answer to raclette, Ogleshiold 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*

Ogleshiold 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*

*DF = dairy free*



## 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*

*DF = dairy free*



## 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

### **Oglesfield raclette station**

*The British answer to raclette, Oglesfield 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*

Oglesfield 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*

*DF = dairy free*

## 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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*VG = suitable for vegans*

*GF = gluten free*

*\*GF = gluten free alternative is available*

*DF = dairy free*

## 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***

*Our Sourdough is supplied by BreadBread Bakery in Brixton*

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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.

***All prices shown exclusive of VAT***







## 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:  
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