



SOMERSET HOUSE

Private Events Brochure 2025

Somerset House , Strand, London WC2R 1LA



Skate, Dine, and Unwind: The Ultimate Winter Retreat

Savour traditional alpine dishes reimagined with local British produce, all within the iconic Somerset House.

[Enquire Here](#)



Jimmy Garcia at Somerset House This Winter

A few winters ago, Jimmy brought his signature style to the slopes hosting his very own ski chalet in the Alps, where guests tucked into unforgettable feasts after days spent skiing mountain peaks. This year, we're once again bringing that same magic to the heart of London.

Our winter pop-up at Somerset House channels the warmth and charm of alpine hospitality, think flickering candlelight, hearty mountain dishes, and a generous dash of festive spirit. We're celebrating the best of mountain cuisine, but with a British twist: native cheeses, artisan cured meats, and exceptional local ingredients. It's the perfect setting for pre- or après-Skate indulgence.

Dine on bubbling raclette in The Chalet restaurant, or host your own event in one of our cosy, chalet-inspired private dining rooms. Whether you're planning an intimate dinner or a full-blown winter gathering, our seasonal set menus, flavour-packed canapés and decadent desserts will leave your guests glowing.

With private spaces for 18 to 130 guests, we've got something to suit every celebration - corporate or social, understated or full-on festive.

This season, we're embracing all things Alpine.

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 £1800

Private Dining Room 2

Capacity: up to 28

Min spend from £2,400

The Chalet Main Restaurant

Capacity: 110 seated / 130 standing

Min spend from £7000

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 at additional cost

Dedicated service staff

All prices shown exclusive of VAT





Private Dining Room 1 minimum spend

Capacity: up to 18

November

Monday, Tuesday, Wednesday lunch £1,800

Thursday, Friday, Saturday lunch £2,100

Monday, Tuesday, Wednesday evening £2,400

Thursday, Friday, Saturday evening £2,800

December

Monday, Tuesday, lunch £2,400

Wednesday, Thursday, Friday, Saturday lunch £2,600

Monday, Tuesday, Wednesday evening £2,900

Thursday, Friday evening £3,100

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 2 minimum spend

Capacity: up to 28

November

Monday, Tuesday, Wednesday lunch £2,400

Thursday, Friday, Saturday lunch £3,000

Monday-Wednesday evening £3,000

Thursday - Saturday evening £3,600

December

Monday, Tuesday, lunch £2,800

Wednesday, Thursday, Friday, Saturday lunch £3,600

Monday - Wednesday evening £3,600

Thursday and Friday evening £3,900

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





Exclusive Main Restaurant Hire minimum spend

Capacity: 110 seated / 130 standing

Private space for 3.5 hours

November

Monday, Tuesday, Wednesday, lunch £7,000

Thursday, Friday lunch £8,200

Monday, Tuesday, Wednesday evening £9,300

Thursday, Friday evening £11,000

December

Monday, Tuesday, lunch £8,800

Wednesday, Thursday, Friday lunch £12,000

Monday, Tuesday, Wednesday evening £13,200

Thursday, Friday evening £14,500

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

Menus for exclusive hire will be bespoke

Option to add DJ's at additional cost

Dedicated service staff

All prices shown exclusive of VAT



Sample Feasting Menu Private Dining Rooms

Glass of Moët & Chandon Champagne

Served on arrival

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

Feasting main course

Oglesfield Raclette GF

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

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

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

£100 per person

Trio of sweet canapés £15 per person





Sample Standing Menu Private Dining Rooms

Glass of Moët & Chandon Champagne

Served on arrival

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

For your event your raceltte will be served from a dedicated station with all the sides served in platters and bowls for guests to help themselves too (main restaurant hires). For PDR standing events the platters will be served sharing style along the main table. The raceltte machine and station will be manned by our staff for all events.

Sharing Sides

Sourdough bread

Baby potatoes

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

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

Trio of sweet canapés

Served after dinner

Mince pie macaron V

Chocolate hazelnut cone VG

Cranberry and cherry, cream tart GF

£100 per person

All prices shown exclusive of VAT





SIMMS



Sample Drink and Bespoke Packages

Pre-ordered Drinks Packages and Optional Extras

Unlimited beer, wine and soft drinks for 3.5 hours
From £55 per person (+ £15 per additional hour)

Champagne reception (1.5 glasses per person)
£22 per person

Half bottle of wine
£from £17 - £30 per person depending on selection

After dinner cocktails
from £13 per person

Mulled wine on arrival or after dinner
£7 per person

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

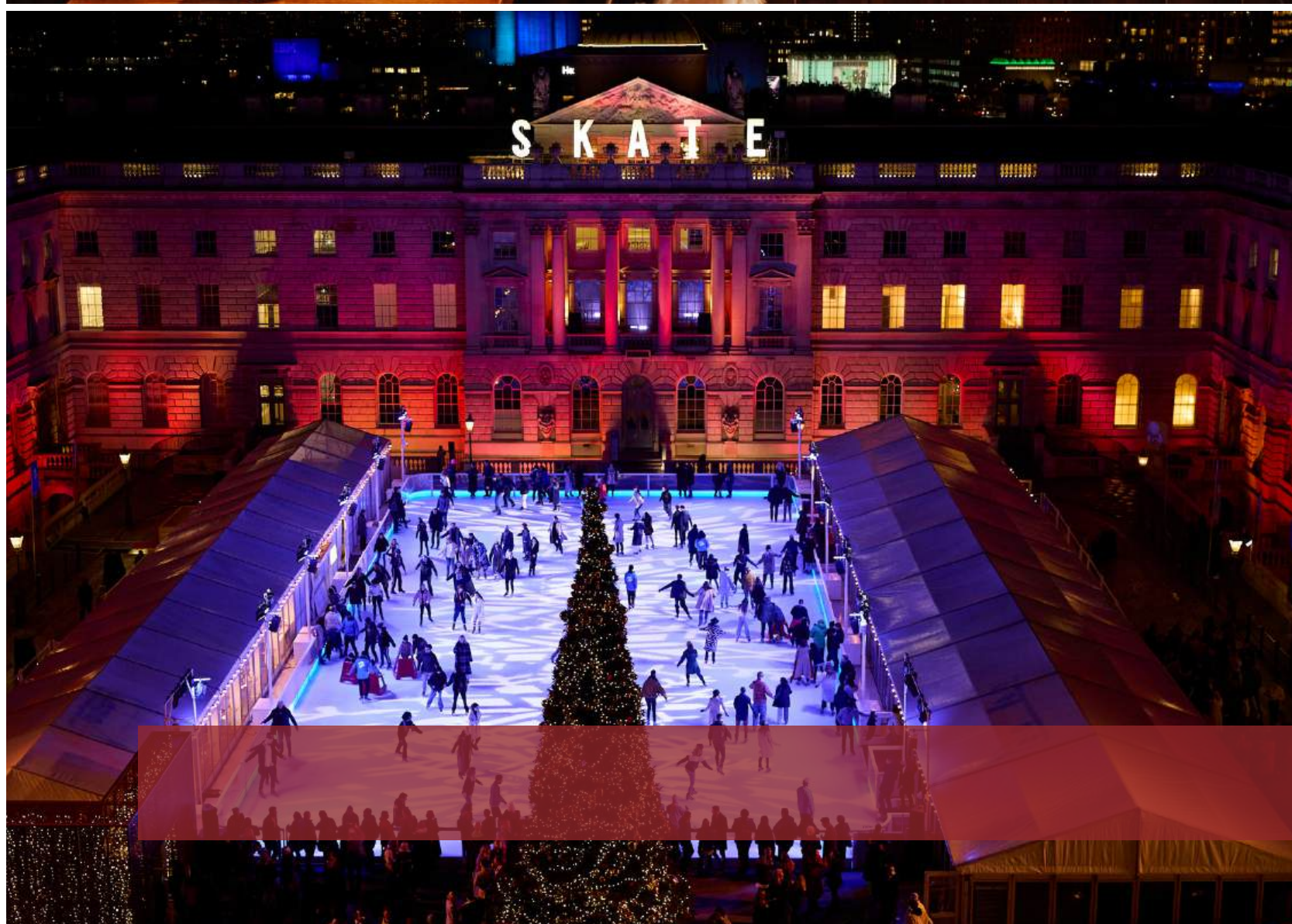
All prices shown exclusive of VAT

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 and prices may vary)

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





The Skate Lounge at Somerset House - Skate, Sip, Celebrate!

Nestled beside the world-famous Somerset House ice rink, the Skate Lounge offers a chic and atmospheric escape, perfect for hosting unforgettable drinks-only events this winter.

With sweeping views of the glittering rink below, this exclusive space sets the stage for everything from festive gatherings and after-work socials to standout client entertaining. Whether you're planning an intimate evening or a lively celebration, the Skate Lounge offers flexible private hire options to suit your group.

Guests can sip from a curated drinks menu in a cosy, twinkling setting, either before or after taking to the ice, while soaking up the electric energy of London's most iconic skating experience.

Looking to keep the celebration going? Head to The Chalet afterward for hearty, alpine-inspired dining in a beautifully themed, lodge-style space.

Whether it's a casual catch-up or a sophisticated soirée, the Skate Lounge provides an effortlessly stylish and memorable winter escape, right in the heart of the city.

Capacity

The Skate Lounge offers various areas for mixed group numbers. Please contact us for further information on private area hire within The Skate Lounge.

*Min spend from £30pp for 2 hours (plus £15pp for any additional hours).
Min party size: 10 guests*

All prices shown exclusive of VAT





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Enquire Here

We look forward to talking to you and planning your event.

The Chalet
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