

FIRE AND FROMAGE



JIMMY'S POP UP

# Fire & Fromage at Southbank

OPEN FROM 2ND NOVEMBER - 31ST DECEMBER

JIMMYSPOPUP.COM





## INTRODUCING FIRE & FROMAGE BY JIMMY GARCIA

Back in 2012, Jimmy (that's him on the right) and his best mates quit their day jobs and jetted off to Courchevel to launch their very own ski chalet. They found a home in a charming lodge overlooking the piste called Chalet Barragiste.

For the next five years, Chalet Barragiste, Jimmy and his team played host to heaps of discerning holidaymakers, friends and family. They served beautiful food to guests fresh from the slopes and even put together an Alpine supper club or two along the way.

Fire & Fromage at Southbank pays homage to those special winters spent at Chalet Barragiste. They embody cosy chalet hospitality showcasing authentic mountain cuisine and warm, friendly service to bring a slice of apres ski to London!



2nd November - 31st December

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Rejoice in the very best taste of winter, with cosy Snow Globes, toasty blankets round the firepit, twinkly lights, mulled wine and an abundance of cheese as Jimmy's Pop-up presents... the return of Fire & Fromage this winter.

Our incredibly popular private Snow Globes and Raclette Bar are back to bring authentic Alpine flavours to your special occasions and celebrations.

Our 3 Snow Globes can each seat up to 10 people. Our Raclette bar seats up to 36 people or can be booked for individual bookings for up to 8 on communal tables via Design My Night.

Groups of up to 30 guests can book lunch in our Snow Globes and then enjoy cocktails afterward in our Raclette bar (or vice versa).



## SNOW GLOBE MENUS



### SET MENU FOR SNOW GLOBES: £55 PER PERSON

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#### STARTER

WILD BOAR AND WALNUT TERRINE, BLACKBERRY KETCHUP,  
SOURDOUGH AND BITTER LEAF SALAD

OR

CASHEL BLUE CHEESE MOUSSE, ROAST WALNUTS, PICKLED CELERY,  
FRESH PEAR, CASTELFRANCO, WILLY'S CIDER VINAIGRETTE

OR

WINTER KABOCHA SQUASH SOUP, TOASTED PUMPKIN SEEDS,  
WASTE HERB OIL, SOURDOUGH CROUTES

#### FEASTING STYLE MAIN COURSE

EACH COURSE SERVES 2 -  
WE SUGGEST YOU MIX IT UP TO SUIT YOUR GROUP

ALL COME WITH UNLIMITED CRUSTY BREAD, HOUSE PICKLES,  
NEW POTATOES & MIXED SALAD

TRADITIONAL ALPINE FONDUE  
SERVED WITH ARTISAN CHARCUTERIE

ADD TRUFFLE TO YOUR FONDUE - £8

**ADD BLACK COW CHEDDAR AND VODKA TO YOUR FONDUE - £8**

OR

VEGAN MUSHROOM FONDUE, VEGETABLE CRUDITES

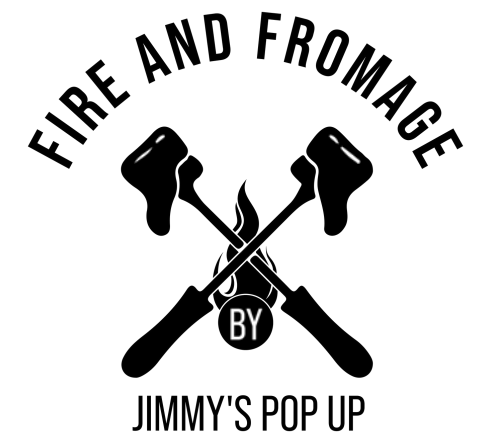
OR

BRITISH FLAT IRON STEAK SERVED ON HOT STONES, WITH  
BEARNAISE SAUCE, MUSTARD EMULSION, CHIMICHURRI

#### DESSERT

SUSSEX APPLE & SOMERSET CIDER BRANDY CRUMBLE CUSTARD TART, BLACKBERRY COMPOTE

*All prices shown exclusive of VAT*



## SNOW GLOBE MENUS



### 3 COURSE ULTIMATE WINTER FEAST FOR SNOW GLOBES: £110 PER PERSON

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*STARTER, FONDUE AND STEAK MAIN, DESSERT TOGETHER WITH CHAMPAGNE ON ARRIVAL,  
HALF BOTTLE OF WINE WITH MEAL AND AFTER DINNER COCKTAIL.*

#### STARTER

WILD BOAR AND WALNUT TERRINE, BLACKBERRY KETCHUP,  
SOURDOUGH AND BITTER LEAF SALAD

OR

CASHEL BLUE CHEESE MOUSSE, ROAST WALNUTS, PICKLED CELERY,  
FRESH PEAR, CASTELFRANCO, WILLY'S CIDER VINAIGRETTE

OR

WINTER KABOCHA SQUASH SOUP, TOASTED PUMPKIN SEEDS, WASTE  
HERB OIL, SOURDOUGH CROUTES

#### FEASTING STYLE MAIN COURSE

ALL COME WITH UNLIMITED CRUSTY BREAD, HOUSE PICKLES, NEW  
POTATOES & MIXED SALAD

ADD TRUFFLE TO YOUR FONDUE - £8

ADD BLACK COW CHEDDAR AND VODKA TO YOUR FONDUE - £8

TRADITIONAL ALPINE FONDUE  
SERVED WITH ARTISAN CHARCUTERIE

OR

VEGAN MUSHROOM FONDUE, VEGETABLE CRUDITES

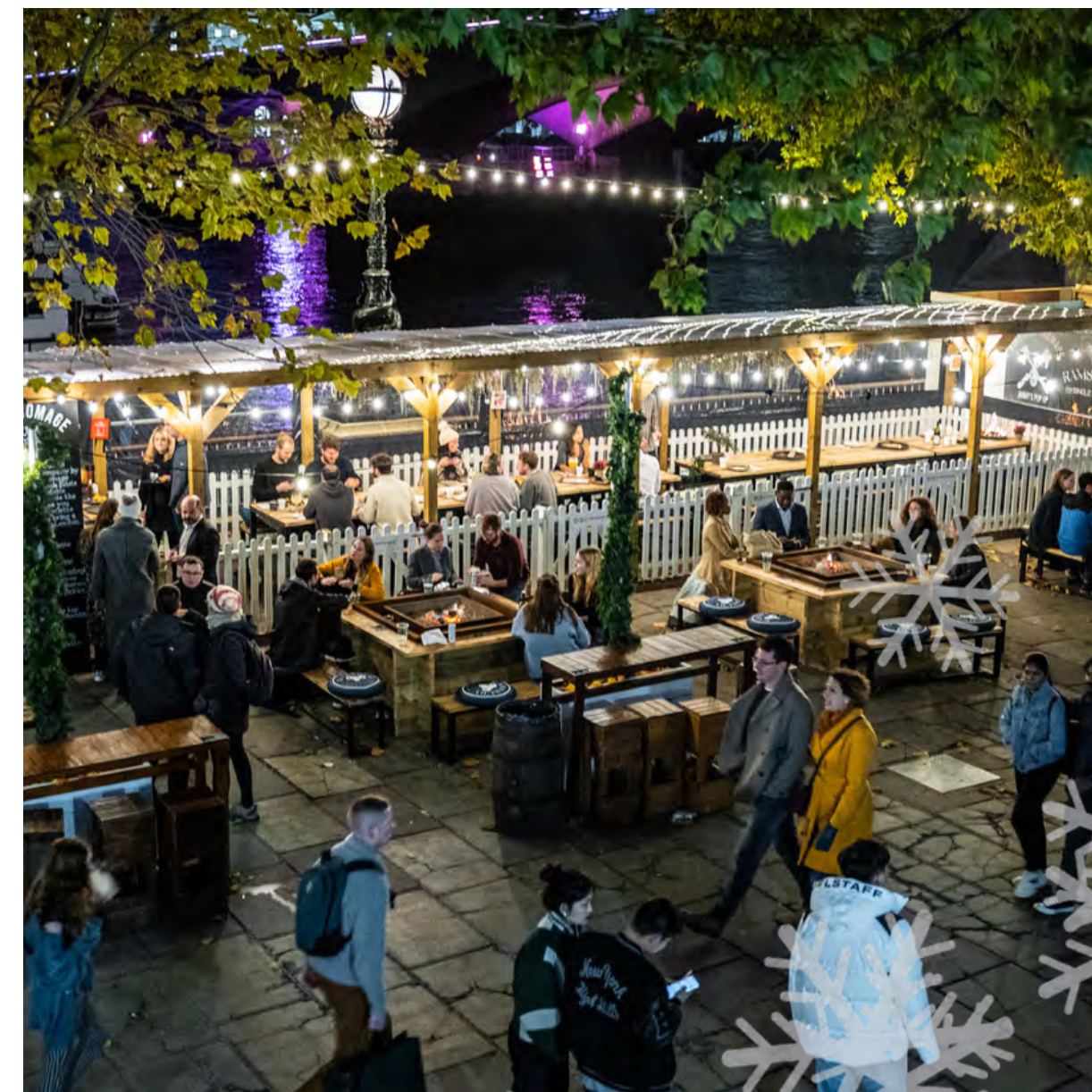
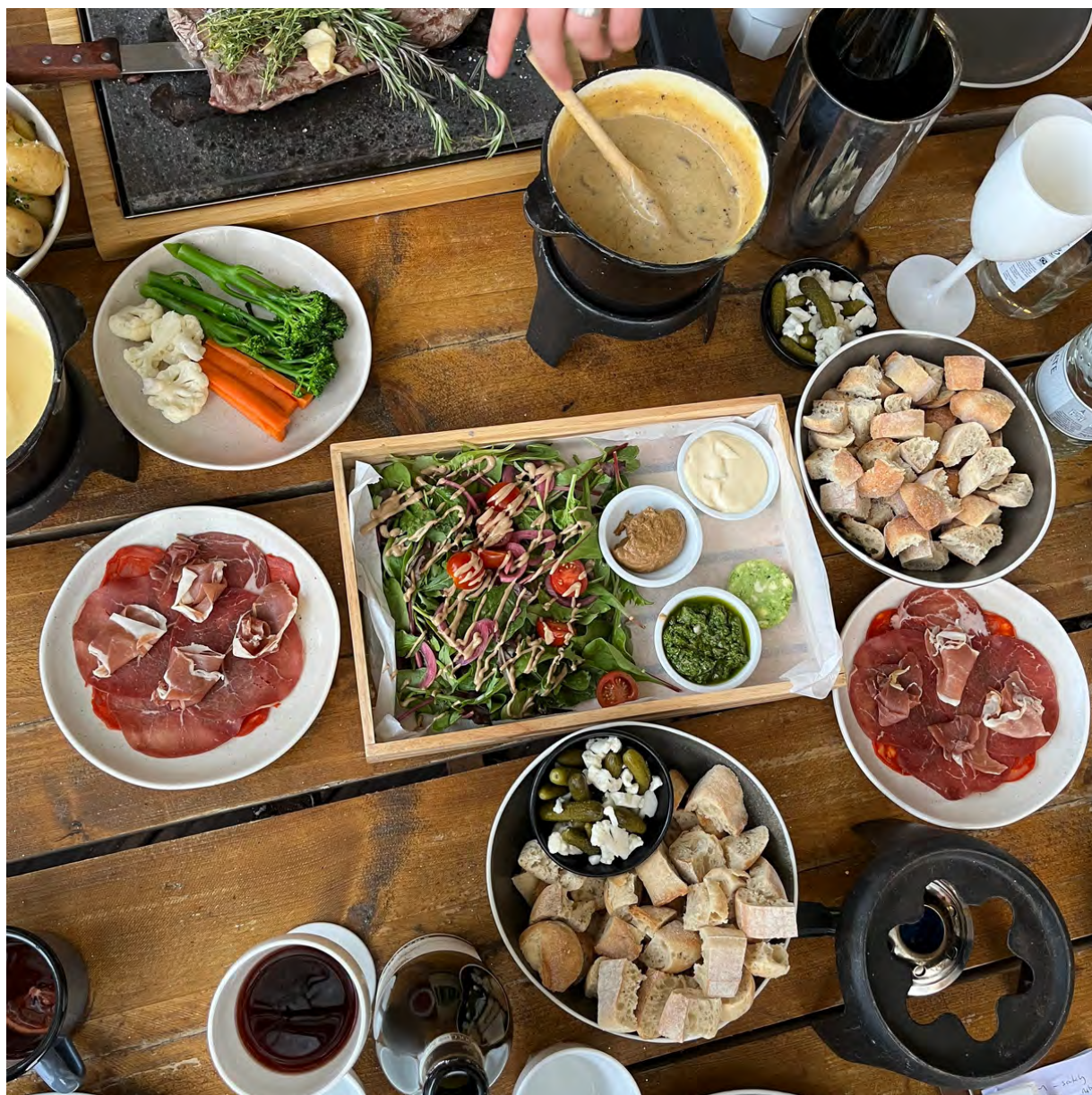
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BRITISH FLAT IRON STEAK SERVED ON HOT STONES, WITH  
BEARNAISE SAUCE, MUSTARD EMULSION, CHIMICHURRI

#### DESSERT

SUSSEX APPLE & SOMERSET CIDER BRANDY CRUMBLE CUSTARD TART, BLACKBERRY COMPOTE

*All prices shown exclusive of VAT*



## RACLETTE BAR MENUS



### SET MENU FOR RACLETTE BAR: £35 PER PERSON

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MULLED CIDER ON ARRIVAL

UNLIMITED RACLETTE, NEW POTATOES, BREAD AND SALAD FOR 90 MINUTES

PAPA G'S ARTISAN CHARCUTERIE PLATTER

WHITE CHOCOLATE ICE CREAM, GINGER BRANDY SNAP, HOT MULLED WINE REDUCTION

*All prices shown exclusive of VAT*





## RACLETTE BAR MENUS



### FONDUE MENU FOR RACLETTE BAR: £55 PER PERSON

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MULLED CIDER ON ARRIVAL

SERVED WITH UNLIMITED CRUSTY BREAD, HOUSE PICKLES,  
NEW POTATOES & MIXED SALAD

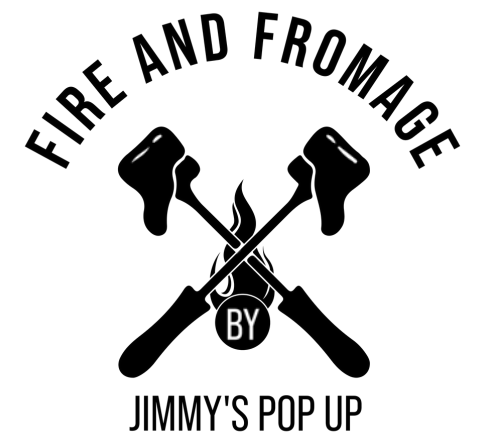
TRADITIONAL ALPINE FONDUE SERVED WITH ARTISAN CHARCUTERIE  
OR  
VEGAN MUSHROOM FONDUE, VEGETABLE CRUDITES

ADD TRUFFLE TO YOUR FONDUE - £8

WHITE CHOCOLATE ICE CREAM, GINGER BRANDY SNAP, HOT MULLED WINE REDUCTION

ADD MARSHMALLOWS FOR TOASTING - £6 PER PERSON

*All prices shown exclusive of VAT*





**PRE-ORDERED DRINKS PACKAGES FOR OUR SNOW GLOBES AND RACLETTE BAR**

MULLED WINE ON ARRIVAL AND TOFFEE VODKA SHOTS TO FINISH - **£10 PER PERSON**

GLASS OF CHAMPAGNE ON ARRIVAL - **£15 PER PERSON**

HALF BOTTLE OF WINE WITH DINNER - **£16 PER PERSON**

AFTER DINNER BOOZY HOT CHOCOLATE OR COCKTAIL - **£12 PER PERSON**



*All prices shown exclusive of VAT*

## MINIMUM SPENDS FOR OUR SNOW GLOBES AND RACLETTE BAR

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### MINIMUM SPENDS - RACLETTE BAR

*(based on exclusive hire of whole space)*

#### Lunch: 12.30pm - 4.30pm

Monday & Tuesday	£1,500
Wednesday & Thursday	£1,800
Friday	£2,500
Saturday	£3,000
Sunday	£2,000

#### Dinner: 6.00pm - 10.00pm

Monday & Tuesday	£2,000
Wednesday	£2,500
Thursday - Saturday	£3,000
Sunday	£2,500

*Please note there is a £500 additional hire fee for exclusive use of the Raclette Bar.*

### MINIMUM SPENDS - SNOW GLOBES

#### Lunch: 12.30pm - 3.30pm

Monday - Sunday £700

#### Pre-theatre: 4.30pm - 6.30pm

Monday - Sunday £450

#### Dinner: 7.30pm - 10.30pm

Monday - Sunday £700

#### **ABOUT MINIMUM SPENDS**

*The minimum spend is the minimum amount of money you need to spend on food and drinks during your visit to Fire and Fromage. It's not an additional fee or charge, but rather an assurance that we can cover all our costs while providing you with a great experience.*

*All prices shown exclusive of VAT*

## WHAT OUR CUSTOMERS SAY



“Find me a more fun way to dine with your mates. Jimmy nails it every time.”

“There’s not a more scenic, tastier or fun way to destroy your diet than at Jimmy's pop-up.”

“Heart warming food from pop-up God Jimmy Garcia. Whatever the secret recipe is for that fondue, it works!!”

“You know what’s even tastier than melted cheese? Charcuterie dipped into a bowl of bubbly, boozy cheese at Jimmy's.”

“Give yourself the gift of great fun and food guaranteed this winter at Jimmy's interactive pop ups.”

“You’ll find us at Jimmy's Pop Up every festive season, hurling ourselves head first into Christmas.”

AS FEATURED IN THE PRESS & ON TV

**GLAMOUR**

Condé Nast  
**Traveler**

**BBC**

THE **LONDON**  
MAGAZINE

**HUFFPOST**

**GRAZIA**

this  
**morning**



*STYLIST*

**TimeOut**

**TATLER**

Harper's  
**BAZAAR**

  
**THE SUNDAY TIMES**

SHEERLUXE

London  
**Evening  
Standard**

**LONDONIST**

**Sunday  
Brunch**

COUNTRY & TOWN  
**HOUSE**

easyJet  
TRAVELLER

\* **SECRET  
LONDON**

**VOGUE**



**CONTACT US**

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[JIMMYSPOPUP.COM](http://JIMMYSPOPUP.COM)



**BLACK COW**  
— VODKA —