# JIMMY GARCIA’S ACCLAIMED 'THE LODGE' IS BACK FOR WINTER 2019

Submitted by: Season Communications Limited
Thursday, 19 September 2019

---

THE LODGE IS BACK WITH ITS INFAMOUS SNOW-GLOBES ON SOUTH BANK FOR WINTER 2019. REMASTERED WITH INCREDIBLE NORTHERN LIGHTS INSTALLATION FROM MARTIN MILLER’S GIN ALONGSIDE THE NOW LEGENDARY APRÈS SKI LODGE AND ALPINE BAR. EXPECT FLASKS OF HOT COCKTAILS, FONDUES APLENTY, RACLETTE BURG COOKING STEAKS ON HOT STONES, ALONGSIDE A FESTIVE ROSTER OF EVENTS INCLUDING ICE SCULPTING, CO CANAPÉ MASTERCLASSES*.

Grab your snow boots, Jimmy Garcia’s ‘The Lodge’ is back from 9th November 2019. Experience a winter pop up like no other in London with the cosiest bar on the river and the return of the sell-out private dining snow globes. This year, to make the experience even more magical, they are partnering with Martin Miller’s Gin to install a Northern Lights spectacle, transporting revellers to Iceland from London with beautifully decorated private igloos in Icelandic textures to really bring the brand’s provenance to life, topped off with appropriately themed cocktails.

Situated in the same magical river-side spot along the Queen’s Walk, Southbank, Jimmy’s Lodge offers the perfect location to soak up the festive atmosphere and magnificent views. With tickets going live on Thursday 19th September, this is après-ski fun not to be missed!

The Lodge itself will once again be made up of four elements for hungry customers to enjoy: The Igloos – each hold a private dining experience for up to 10 guests to enjoy all the while relishing in the stunning views of the capital’s South Bank. The perfect choice for Christmas parties and social get-togethers, guests will even be able to plug in their own playlist as they feast on the mouth-wateringly good menu.

Find the Refuge Restaurant upstairs in the cosy wooden cabin, the twinkly-lit dining room to seat up to 30 with unparalleled views across the Thames. Here guests can enjoy sharing flasks of hot cocktails, the gooiest fondue and the steak sharer options, which they can cook to their liking on hot stones before enjoying with a range of delicious homemade sauces and accompaniments.

The Alpine Bar will be serving up drinks including winter warmers from partner Martin Miller’s Gin, and finally there’s the downstairs Chalet Snack Bar, from which guests will be able to buy festive street food such as the legendary Lodge Raclette Burger, Venison Hot Dog, Schnitzel and the ultimate people-pleasing Aspen Fries with Truffle Oil, and classic Cheesy Chips to name a few.

To add to the festive experience The Lodge has a number of festive craft sessions such as ice sculpting, cocktail masterclasses, wreath making, and canapé masterclasses with Jimmy’s team of chefs and mixologists. Whether guests are looking for an intimate evening in the igloos with friends, have been tasked with organising a Christmas Party, or are just looking for a winter refuge to cosy up with a hot cocktail, Jimmy Garcia’s The Lodge can provide everyone with winter warming hospitality this winter season. *Masterclasses available to private hire bookings only.

NOTES TO EDITORS - TICKETS GO LIVE THURSDAY 19TH SEPTEMBER

The lodge on the river sells out fast every year so book fast to avoid disappointment – we already have a waiting list from previous clients. To reserve your table please visit for more information and to book tickets please visit www.jimmyspopup.com
SOCIAL Instagram + Facebook @jimmyspopup #jimmyslodge @martinmillersgin_uk #beyondexpectation

PRESS For further press information on all Jimmy Garcia enquiries including high res images, requests to review, seating times etc please contact:
Elisabeth Baylis – Elisabeth@seasoncommunications.com +44 7816 242059
Sophie Greenwood sophie@seasoncommunications.com +1 646 715 9240

THE IGLOOS: SEAT 10 – MINIMUM SPEND £600
THE LODGE: £45 PER PERSON

SAMPLE MENU

STARTERS
The Lodge Home Cured Salmon / Pickled beets / Beetroot Puree / Horseradish Yoghurt / Chive Oil
'Double Duck' Smoked Duck Breast / Confit Duck Leg / Endive / Pickled Walnut / SW London Honey + Clementine Dressing
French Mountain Onion Soup / Garlic + Gruyere Crouton / Crusty Bread

MAIN COURSES
Traditional Alpine Fondue / Mixed Charcuterie (lovingly imported by Papa G himself) / Sourdough Baguette
Steak Sharer - 600g British Flat Iron Steak / Confit Garlic Butter / Chimichurri / Tarragon Mayonnaise (800g Rib Eye - £12pp supplement)
Add a pot of fondue for (£15pp supplement)
Ultimate Winter Feast - Whole Baked Mont d'Or / 600g British Flat Iron Steak / Wild Boar + Apple Sausages / Mixed Charcuterie / Sourdough Baguette (£12pp supplement)
All served with new potatoes or fries + mixed leaf salad

DESSERT
Mulled Wine Spiced Poached Pear, Hot chocolate Sauce, Shortbread, Crème Fraiche

CHALET SHACK – TAKEAWAY BAR MENU
Lodge Raclette Burger – beef patty / sliced raclette cheese / confit garlic mayo / homemade pickles / onion chutney
Venison Hot Dog – venison sausages / red wine braised onions / wholegrain mustard mayo
Mushroom Burger – portobello mushroom stuffed with blue cheese and walnuts / pear chutney
Raclette Box – melted raclette cheese / new potatoes / dressed salad / cornichons
Schnitzel – crispy chicken schnitzel / skin on fries / rocket salad / cranberry sauce
Proper Cheesy Chips – skin on fries / melted raclette cheese
Aspen Fries – skin on fries / fresh parmesan / rosemary /truffle oil

ABOUT JIMMY GARCIA

Yorkshire-born Jimmy Garcia is fast-becoming one of the most recognisable names in British cooking. Jimmy turned his passion for ingredients and good food into his profession in 2011 when he turned his living room in Balham into a 25-seater restaurant. Since then, he has featured on a range of TV shows including Sunday Brunch and This Morning and published best-selling cookbook, Social Eats, which demonstrates easy ways to rustle up easy sharing dishes to impress your friends.

Now named by British Vogue as the UK's 'Pop up star' and hailed by The Sunday Times, FT, Evening Standard, Time Out London, The Nudge (to name a few) as one of the best creative chefs in the country, Jimmy's unique style and approach with throwing the rule book out the window and giving people what they really want; to be entertained by food, is garnering new fans aplenty as he continually goes beyond expectation with food that excites and delights the whole sensory experience and makes people smile.

The Refuge Restaurant at The Lodge is homage to when he used to go touring in Courchevel and at the end of the Season, would head to the Refuge hut after the last lifts to enjoy an evening under the stars, drinking and eating fondue in celebration before skiing down the back of the run, les avals at Sun Rise. The Lodge is a place to enjoy and share with friends this Winter.

About Martin Miller's Northern Lights Campaign

Martin Miller's Gin is distilled in England and blended to strength with pure Icelandic spring water. To bring the Icelandic provenance to life, Martin Miller's Gin is creating a piece of Iceland in the heart of London in the form of the magical Northern Lights. The igloos will be a focus for a beautiful and bespoke colourful lighting and art installation, which will mimic the Northern Lights. A cosy haven using Icelandic textures will be created inside of the igloos for customers to enjoy one of their four tailored cocktails, the Northern Lights G&T, Spiced G&T, Gin & Ginger and a Hot Gin Toddy.

As part of their Northern Lights campaign, Martin Miller's Gin is partnering with award winning night sky photographer, Babak Tafreshi, best known for his Aurora/Northern Lights photography, to create a limited-edition gift pack. London based artist, Oliverr, will be behind the beautiful Northern Lights murals that will pop up in various locations across London, including Jimmy's Pop Up.

About Southbank Centre

Southbank Centre is the UK's largest arts centre, occupying a 21acre site that sits in the midst of London's most vibrant cultural quarter on the South Bank of the Thames.



Distributed via Press Release Wire (https://pressreleases.responsesource.com/) on behalf of Season Communications Limited

Copyright © 1999-2024 ResponseSource, The Johnson Building, 79 Hatton Garden, London, EC1N 8AW, UK

e: info@responsesource.com t: 020 3426 4051 f: 0345 370 7776 w: https://www.responsesource.com