



CHRISTMAS EVENTS 2018

As part of Jason Atherton's The Social Company, Social Eating House is a contemporary Michelin star restaurant & bar in the heart of Soho. Offering semi-private dining areas & exclusive hire options, Social Eating House presents the perfect venue for Christmas events.

THE CHEFS COUNTER

Capacity: Seated 8

Tucked away in the lower-ground kitchen area, our wrap around Chefs Counter is a fantastic opportunity to enjoy Michelin-starred food whilst watching the chefs at work - a unique experience not to be missed.



THE BLIND PIG

Capacity: Standing 65

Located above Social Eating House, The Blind Pig is an award-winning bar offering a low-light, stylish space for canape parties and cocktail receptions.



EXCLUSIVE HIRE

Capacity: Seated 65 | Standing 120

Perfect for a larger Christmas party, Social Eating House is available for exclusive hire, giving you and your guests total privacy.



EXCLUSIVE HIRE LUNCH AND DINNER MENU

£95 per person

Menu includes 3 seasonal canapés

Cucumber cured Chalk Stream trout,
smoked avocado milk, pickled cucumber, rye & wasabi

Line caught Atlantic octopus, charcoal mayonnaise, sea herbs,
Padron pepper, Pink Fir potato, green sauce

Mushrooms & toast, cep purée, pickled girolles,
roast Portobello, onion marmalade, ewe's milk ricotta

Roasted Cornish cod, fermented turnip, smoked wasabi butter,
young carrot

Coriander seed roasted turbot, green sauce,
salsify, fennel salad, crispy Jersey oyster

Roast loin Cumbrian Herdwick lamb,
olive oil mash, pickled turnip, sauce nicoise

Slow cooked Norfolk Bronze turkey, roasted broccoli, crisp kale,
cured chipolatas, thyme butter roasted charlotte potatoes

"Lemon meringue pie", lemon parfait, black pepper sable, sour yoghurt

70% Chocolate delice, tarragon ice cream, Coco nib yoghurt

"English trifle", black berry & vanilla jelly, star anise sponge,
Pedro Ximinez cream

EXCLUSIVE HIRE LUNCH AND DINNER MENU

£120 per person

Menu includes 3 seasonal canapés

Home cured and smoked Scottish salmon, miso & truffle crème fraîche
Bok choy, pickle cucumber, black truffle

Roasted foie gras, sesame vegetables, salted kombu kelp,
pickled ginger, bonito dashi

Cornish crab salad, brown crab toast, smoked avocado, radish

Roast Cornish Seabass, cep & pearl barley, leek heart,
wild mushroom, soy & kombu tea

45 day aged, Cumbrian Hereford beef sirloin,
duck fat chips, fine bean, shallot & truffle

Slow cooked Cornish venison saddle, spice & honey swede,
candied walnut, red cabbage

Slow cooked Norfolk Bronze turkey, roasted broccoli, crisp kale,
cured chipolatas, thyme butter roasted Charlotte potatoes

Hot chocolate moleaux, passion fruit sorbet, passion fruit syrup

Stem ginger & candied milk tart, ginger wine purée, fromage fraise sorbet

Peanut butter & frangelico parfait, cherry syrup, cherry kirsch sorbet



SOCI_aL EVENTS

CONTACT US

For more information or to book an event space
please contact our events team on 020 3870 8674
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