



# CHRISTMAS EVENTS 2018



## CHRISTMAS AT SOCIAL EATING HOUSE

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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.

### EXCLUSIVE HIRE

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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.



## THE CHEFS COUNTER

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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

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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 LUNCH MENU

£95 per person

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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

Caramelised milk tart, ginger wine,  
fromage frais sorbet

Hot chocolate moleaux,  
passion fruit sorbet

English trifle", black berry & vanilla jelly, star anise sponge,  
pedro ximinez cream Apple & cinnamon doughnuts



## EXCLUSIVE HIRE DINNER MENU

£120 per person

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Home cured and smoked Scottish salmon, miso & truffle  
crème fraiche, 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 puree, fromage fraise sorbet

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



## CONTACT US

For more information or to book a Christmas party please contact our Meg on 020 3870 8674 or [meganjackson@thesocialcompany.co.uk](mailto:meganjackson@thesocialcompany.co.uk).

