



## GROUP BOOKINGS AND EVENTS

## EVENTS 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 celebratory dinners, corporate networking and canape receptions.

### EXCLUSIVE HIRE

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Capacity: Seated 65 | Standing 120

Perfect for wedding dinners, family gatherings and special celebrations, 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.





## SNACKS (PRE-DINNER)

Choice of 3, £10

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Shellfish cracker, cauliflower, caviar

Confit lamb savory doughnut, paprika salt, yoghurt

Cep truffle & regiano arancini, truffle aioli

Parmesan gougares, seraisse, red onion

Home cured salmon, lemon cream, rye bread



## SNACKS (EXCLUSIVE HIRE)

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Shellfish & black curry cracker, cauliflower, caviar £3.5

Confit lamb savory doughnut, paprika salt, yoghurt £3.5

Cep truffle & regiano arancini, truffle aioli (v) £3.5

Parmesan gougares, seraisse, red onion (v) £3

Home cured salmon, lemon cream, rye bread, dill £3.5

Salt cod croquette sliders, kimchi mayonnaise £5

Cumbrian chorizo hot dog, onion jam, Montgomery, fermented cabbage £6

Fried spiced chicken sandwich, Churchill sauce, red lettuce £5

Braised salt Beef brisket croquette, sour cream & cornichon £3.5

Pork belly sliders, apple, soy mayonnaise coleslaw £6

Soy& chilli Roast field mushroom, kimchi mayonnaise slicer (v) £5

## EXCLUSIVE HIRE MENU

£85 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

Roast rib of beef, wasabi puree, horseradish mash,  
bone marrow sourdough, red wine

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

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

Caramelised milk tart, ginger wine,  
fromage frais sorbet

Hot chocolate moleaux, passion fruit sorbet

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





## EXCLUSIVE HIRE 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, aubergine and tamarind puree

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

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

## CHEFS EXPERIENCE SAMPLE MENU

£85 per person

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Scallop  
smoked avocado, artichoke, horseradish

Artichoke  
Langres, truffle, Iberico

Foie gras  
sesame vegetables, ginger, bonito dashi

Turbot  
cep, pearl barley, squid

Venison  
red cabbage, swede, walnut

Pear  
maple, blueberry, buttermilk

Butternut  
yogurt, lemon thyme, white chocolate

Petit fours



## CONTACT US

For more information or to book an event space  
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