



GROUP BOOKINGS AND EVENTS
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THE SOCIAL COMPANY

EVENTS AT SOCIAL EATING HOUSE

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

Capacity: Seated 70 | 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.

For a 3D tour of all our spaces, please [click here](#)



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 low-light, stylish space for canape parties and cocktail receptions.





SNACKS (PRE-DINNER)

Choice of 3, £10

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)

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

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 ximinez cream Apple & cinnamon doughnuts



EXCLUSIVE HIRE MENU

£120 per person



Home cured and smoked Scottish salmon, miso & truffle crème fraîche, Bok choi, 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

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



CHRISTMAS 2019 MENU

3 courses £33 per person

3 courses with a cocktail £40 per person

White bean & truffle puree, Roscoff onion & Tunworth gratin, roasted chicken juices

Ballotine of Goosnagh duck leg, sweet hoisin glaze, pickled cranberry puree, pickle cucumber, 5 spice pancakes, green onion

Confit shoulder Cumbrian Herdwick hogget, charred hispi, olive oil pomme puree, Crisp caper & winter savory

Roasted Hebridian salmon loin, sour cream & vodka vilano nano
Crisp sprout leaves, caviar oil

Slow cooked Cumbrian turkey breast, turkey leg pot roast, cranberries, spiced chipolata Chestnut puree, sprouting broccoli

200g, 40 day aged, Asian spice glazed Cambrian rump steak, cooked over charcoal,
served with mixed leaf salad, duck fat chips, béarnaise or stilton cream
(£7 supplement)

Add black autumn truffle, £12 supplement

Cheese selection, served with spiced pear and golden raisin chutney
(£5 supplement as dessert / £10 supplement as extra course)

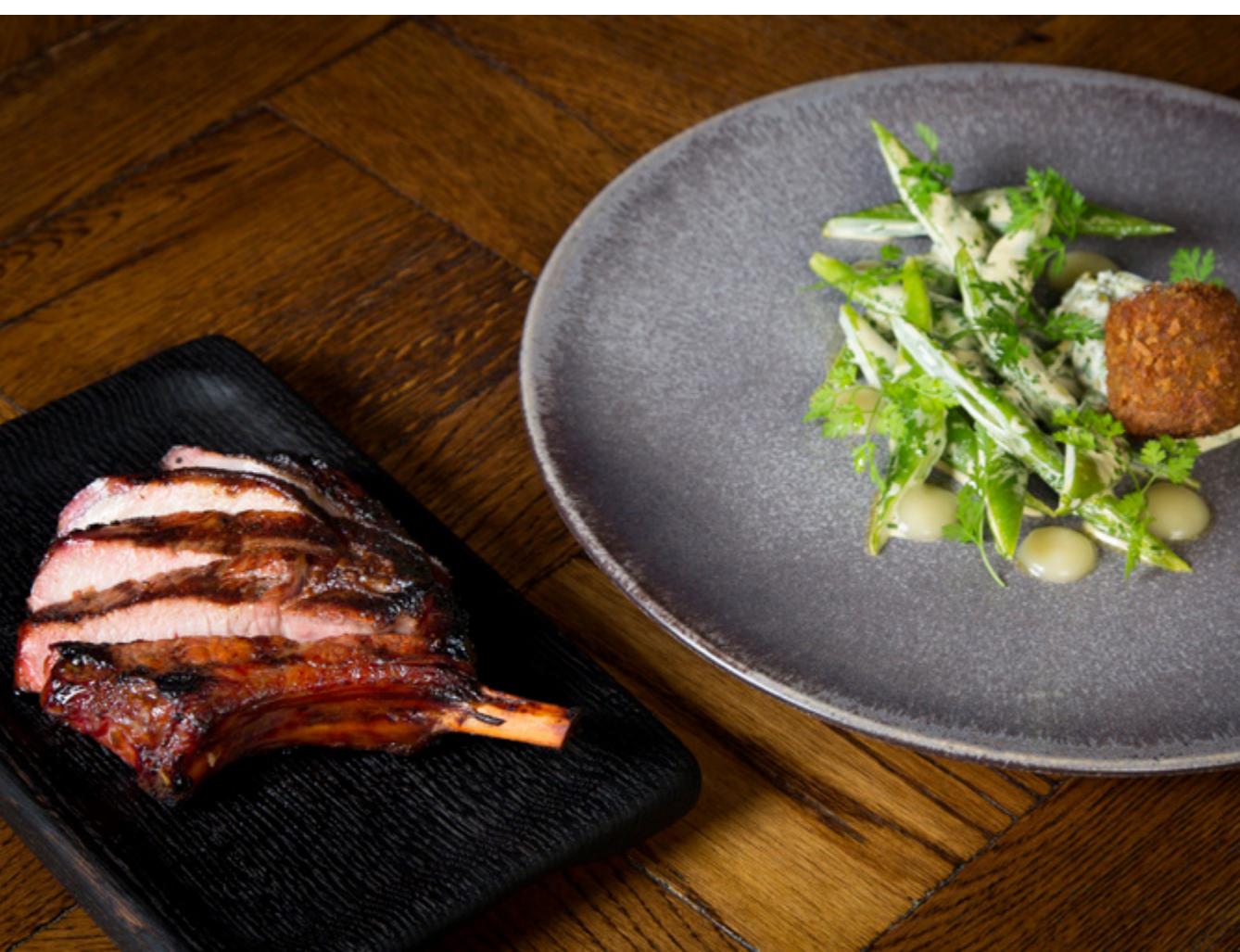
Goat: Driftwood, **Soft & Semi-hard:** Camembert, Morbier, Ogleshield
Hard: Westcombe Cheddar, Abondance, **Washed:** Baronet, Mont D'Or. Burwash Beer
Blue: Beauvale, Cornish Blue, Queso de Valdeon

Milk chocolate parfait, hazelnut praline, tonka bean cream, candied hazelnut

Baked almond & preserved cherry tart, clotted cream ice cream, douglas fir & citrus sugar

Selection of winter fruit sorbet & spiced ice cream

Irish Coffee Sundae: Guinness cake, Kahlua jelly, white chocolate & coffee ice cream
(£4 supplement)



CONTACT US

For more information or to book an event space
please contact Monica on 0207 290 7601 or
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