



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 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.

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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.





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)

5 snacks £23pp, 7 snacks £30pp, 9 snacks £35pp

Shellfish cracker, cauliflower, caviar

Confit lamb savoury doughnut, paprika salt, toghurt

Cep truffle and regiano arancini, truffle aioli (v)

Parmesan gougeres, sairass ricotta, red onion (v)

Home cured salmon, lemon cream, rye bread, dill

Brasied salt beef brisket croquette, sour cream and cornichon

Cumbrian chorizo hot dog, onion jam, fermented cabbage, piccalilli

Salt cod croquettes, kimchi mayonnaise

Soy and chilli roast field mushroom, kimchi mayonnaise slider (v)

50 day aged grilled native Cumbrian sirloin, chimichurri

Spiced puy lentils falafel, mint yoghurt

Social Eating House spiced fried chicken, lime and chilli yoghurt, pickles

Dirty burger, onion jam, chipotle chilli jam, Lincolnshire red cheese,
brioche (£2.50 supplement)

BOWL FOOD (EXCLUSIVE HIRE)

3 bowls £22pp, 5 bowls £30pp, 7 bowls £36pp

Nocellara de Sicilia olives

Triple cooked duck fat chips, curry aioli

Roasted Padron peppers, Cornish sea salt

“Bloody Mary” beef tartare, yolk jam, pickled radish, sourdough

Raw Lyme Bay scallops, lime, smoky avocado, wasabi seeds

Salt baked heritage beetroots, whipped ricotta, toasted pine nut

Social Eating House mac & cheese, shaved mushroom

Roasted foie gras, sesame vegetables, chives, bonito dashi (£5 supplement)

Roast Cornish cod, celeriac, pancetta, buttermilk, bitter leaf

Aged Herdwick lamb shoulder Shepherd’s pie, soft mash

Please note, this is a sample menu, subject to change





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

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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

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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

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

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
please contact Monica on 0207 290 7601 or
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SOCI₂L EVENTS