



## GROUP BOOKINGS & EVENTS

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 & canape receptions.

## 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

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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.



## EXCLUSIVE HIRE LUNCH MENU

£70 per person

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Truffled Heritage Royal Legbar egg, Iberico de Bellota,  
Jerusalem artichoke, Vacherin, trevise, winter truffle

St Austell bay mussels, celeriac & sour cream veloute,  
Granny Smith apple, mussel crisp, wild mint oil

Pressed confit duck leg, pickled carrots,  
orange jelly, toasted butter brioche

Roasted Cornish cod loin, polonaise,  
apple & turnip in miso, cauliflower, mizuna

Slow cooked Rump of Salt Marsh lamb,  
olive oil mash, pickled turnips, sauce Niçoise

Black treacle cured Cumbrian pork loin, salt baked white carrot,  
parsley root, cima di rapa, spiced nut granola

“Lemon meringue pie”, lemon parfait,  
black pepper sable, sour yoghurt

70% Chocolate delice, raspberry,  
milk ice cream

Devon cream cheese cake, rhubarb,  
verbena, custard ice cream

## EXCLUSIVE HIRE DINNER MENU

£85 per person

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Home cured and smoked Scottish salmon, pickled baby moolie,  
grain mustard dressing, keta caviar, black sesame

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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Apple wood smoked hake, Hazelden's Charlotte potato,  
Brittany cream, seaweed butter, cured trout Caviar

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

Roast loin 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

Black berry and apple trifle, whipped calvados cream,  
Sorrel granite, apple doughnuts

## EXCLUSIVE HIRE DINNER MENU

£120 per person

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Lyme Bay scallop ceviche, smoked avocado,  
raw artichoke, horseradish

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

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

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Roast Cornish Seabass, cep & pearl barley, spring greens,  
wild mushroom, soy & kombu infusion

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

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Pre dessert

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Hot chocolate moleaux,  
passion fruit sorbet, passion fruit syrup

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

Peanutbutter & frangelico parfait,  
cherry syrup, cherry kirsch sorbet

## CHEFS COUNTER SAMPLE TASTING MENU

£85 per person

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Scallop  
smoked avocado, artichoke, horseradish

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Artichoke  
Vacherin, winter truffle, Iberico

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Partridge  
5 spice, white garlic, onion squash

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Turbot  
salsify, green sauce, fennel

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Duck  
blackberry, pink sweetheart cabbage

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Apple  
maple, blueberry, buttermilk

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Pumpkin  
yogurt, nutmeg, white chocolate

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Petit fours

## 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



## SOCI<sub>a</sub>L 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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