



SOCIAL EATING HOUSE
GROUP BOOKINGS AND EVENTS

THE SOCIAL COMPANY



EVENTS AT SOCIAL EATING HOUSE

As part of Jason Atherton's The Social Company, Social Eating House is a contemporary 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 60 | 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

Capacity: Seated 8

Tucked away in the lower-ground kitchen area, our wrap around Chefs Counter is a fantastic opportunity to enjoy seasonal 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.

The cocktail menu features cocktails inspired by your favourite fictional lands everywhere, giving you the chance to travel through Springfield to Atlantis, passing by Far Far Away and Wonderland, with clever flavours and unique presentations.





SAMPLE EXCLUSIVE HIRE MENU

Aged Cumbrian beef flank tartare, 'Bloody Mary' marmite egg jam, dripping toast, nasturtium, radish

Raw diver caught Orkney scallop, lime, raw artichoke, sunflower seeds, smoked avocado, rock samphire

Pressed confit Goosnargh duck, Landes Foie Gras, rabbit, cherry & violet mustard, brioche

Roasted Cumbrian Herdwick lamb rump, borlotti bean, aubergine & tamarind, sheepmilk ricotta, lamb fat

50 day aged Saddleback Côte de porc, sweetcured ham hock & Jersey Royal pie, pickled apple, gribiche

Cornish day boat turbot, cauliflower, crab & salt turbot brandade, pomelo, brown crab velouté

Marinated summer berries, berry sorbet elderflower spirit & berry soup, white balsamic

100% Valrhona cocoa brûlée, milk jam, almond milk ice cream, chocolate mint, candy almond

Rum glazed Savarin, lime crème fraiche, strawberry sorbet, Isle of Wight strawberries



CHEFS EXPERIENCE SAMPLE MENU

Scallop
Smoked avocado, artichoke

Truffled egg
Jamon Iberico de Bellota, artichoke, Wigmore

Flank tartare
Nasturtium, marmite, radish

Cornish brill
Crab, Pomelo, Cauliflower

Herdwick lamb
Asparagus, wild garlic, ras el hanout

Cultured Jersey yoghurt
Strawberry, meringue, sorrel

Peach
White chocolate, Prosecco, lemon thyme

Petit fours



CONTACT US

For more information or to book your event
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