

SOCIAL EATING HOUSE GROUP BOOKINGS AND EVENTS

THE SOCI 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 alow-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









CANAPES SNACKS

Choice of 5 for £25 Choice of 7 for £33 Choice of 9 for £38

Scallop crackers, cauliflower, keta, dill

Miso glazed lamb doughnuts, espelette pepper, yoghurt

Cep, parmesan and mushroom arancini, truffle aioli

Home cured Duart salmon, sourdough lemon cream, dill

Slow braised beef brisket croquette, sour cream, cornichon

Cumbrian chorizo hot dog, onion jam, fermented cabbage, mustard mayonnaise

Salted Cornish cod croquettes, kimchi mayonnaise

Soy & chilli roasted portabello mushroom, kimchi mayonnaise slider (v)

50 day aged cumbrian sirloin, chimichurri, dressing

Spiced puy lentil falafel, mint yoghurt

Social Eating House spiced fried chicken, green chilli, cucumber yoghurt

Social Eating House dirty burger, chipotle chilli jam, Lincolnshire poacher, brioche

BOWL FOOD

Choice of 3 bowls £24 Choice of 5 bowls £32 Choice of 7 bowls £38

Noccelara de Sicilia olives

Triple cooked pont neuf chips, sweet curry aioli

Roasted padron peppers, sesame, sea salt

Bloody mary dressed beef flank tartare, egg yolk, radish, marmite, sourdough

Raw Scottish scallop, lime smokey avocado, wasabi seeds

Salt baked heritage beetroots, whipped ricotta, toasted pine nuts

Roast foie gras, kombu, sprouting grains, dashi

Roasted cod fillet, buttermilk mash, pancetta gremolata, bitter leaves

Aged Herdwick lamb shoulder sheppards pie, soft mash, haggis





CONTACT US

For more information or to book your event please email Monica at monicamahl@thesocialcompany.co.uk