

POLLEN STREET SOCIAL

JASON *a* THERTON

GROUP BOOKINGS & EVENTS

As part of Jason Atherton's The Social Company, Michelin starred
Pollen Street Social is a modern urban meeting point.
A place to eat, drink & socialise, both for special occasions,
& for informal everyday affairs.

Offering a beautiful private dining room, as well as exclusive hire
options, Pollen Street Social presents the perfect venue for
celebratory dinners, corporate networking & canape receptions.

PRIVATE DINING ROOM

Capacity: Seated 12

Ideally located in the heart of Mayfair, the private dining room offers an intimate dining experience for your guests to enjoy. Offering seasonal, bespoke menus created by Jason Atherton & Dale Bainbridge, the space provides the perfect oasis in which to host personal & business events alike.



EXCLUSIVE HIRE

Capacity: Seated 90 | Standing 150

Suitable for wedding dinners, press launches, award ceremonies & special celebrations, Pollen Street Social is available for exclusive hire, giving you & your guests a Michelin starred experience with total exclusivity.



SAMPLE MENU

Paignton Harbour crab salad, apple & coriander,
lemon purée, brown crab on toast

Slow cooked Copper Maran egg, turnip purée,
parmesan, sage & kombu crumb, chicken leg

Raw Orkney sea scallop, pickled kohlrabi, nashi pear,
black olive, jalapeño granité

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Roasted Cornish seabass, shellfish fondue,
Cromer crab crushed potatoes

Lake District lamb loin, beetroot and blackcurrant,
braised shoulder hot pot & mint sauce

Suckling pig, roasted chicory, braised red cabbage, pickled date

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Bitter chocolate pave, olive biscuit,
olive oil ice-cream

English bramble, "Eton mess",
Brillat-Savarin mousse, chantilly

Brogdale pear, goat's milk ice cream,
honey & bee pollen

Please note that our menus change seasonally. If you have specific requirements, we are always happy to discuss these with you and create a bespoke menu for you & your guests.

CANAPES

"Fish & chips"

Foie gras & pork eccles cake

Sweetcorn muffin, with pickled cucumber & dill cream

Beetroot & blackcurrant tart

Smoked salmon & egg "sandwich"

Cheese & onion biscuit

Jerusalem artichoke crisp, Parmesan & truffle cream

Crispy smoked ham hock, sauce gribiche



SOCI_aL EVENTS

CONTACT US

For more information or to book an event space
please contact our events team on 020 3870 8674
or meganjackson@thesocialcompany.co.uk.