

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

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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

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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

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

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

Pressed Norfolk quail & duck liver, root vegetables, truffle dressing

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Cumbrian suckling pig, roasted chicory, braised red cabbage, pickled date

Lake District lamb, loin & braised shoulder hot pot, beetroot &  
blackcurrant, Hispi cabbage

South Coast turbot, chestnut gnocchi, Périgord truffle jus, salt baked celeriac

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

English bramble “Eton mess”

Brogbrogdale 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

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"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<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  
or [meganjackson@thesocialcompany.co.uk](mailto:meganjackson@thesocialcompany.co.uk).