

POLLEN
STREET
SOCIAL
JASON THERTON

GROUP BOOKINGS & EVENTS



WELCOME TO POLLEN STREET SOCIAL

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.



EXCLUSIVE HIRE

Capacity: Seated 90 | Standing 130

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.

We can accommodate standing receptions for up to 130 guests, seated dinners for 90 guests and also have a separate bar area for drinks receptions.

PRIVATE DINING ROOM

Capacity: Seated 12

For smaller groups looking for an intimate dining experience, our Private Dining Room offers seasonal, bespoke menus created by Jason Atherton & Dale Bainbridge. The space provides the perfect oasis in which to host personal & business events alike.

CANAPES

Foie gras eccles cake

“Fish & chips”

Dill and cucumber fairy cake

Beetroot and blackcurrant tart

Smoked salmon and egg sandwich





SAMPLE MENU

Pressed Norfolk quail & foie gras, root vegetables, truffle & liver toast

Dressed Paignton Harbour crab, lemon purée, “brown crab on toast”

Raw Orkney scallop, pear, sea herbs & jalapeño granite

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East Lothian pheasant, salt baked turnips, quince, orange & pistachio

South Downs fallow deer, Jerusalem artichoke, Brogdale pear & cocoa

Line caught wild sea bass, Cromer crab, crushed potatoes & seaweed

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Sauternes crème caramel, plum granite & Pedro Ximenez raisins

Blackberry Eton mess, brillat-savarin mousse, woodland sorrel

Chocolate pave, olive oil ice cream, black olive tuille



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.

CONTACT US

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

