

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

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

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

Wye Valley Asparagus, morels stuffed with Creedy Carver
chicken mousse

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South Coast brill, confit celeriac, Périgord truffle,
Vin Jaune velouté

Lake District lamb chop, braised shoulder,
fennel & seaweed

Suckling pig, celeriac & yeast, red & white wine
poached pears, lardo roasted potatoes

Dry aged Lake District beef fillet, aubergine & miso purée,
roasted garlic & snails

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

Blackberry "Eton mess", Brillat-Savarin mousse, Chantilly

Lemon, lime, olive oil sponge, honey crackling, basil sorbet

CONTACT US

For more information or to book an event space please contact Meg on
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