

# POLLEN STREET SOCIAL

JASON THERTON

GROUP BOOKINGS AND EVENTS  
THE SOCIAL COMPANY



A photograph of the interior of Pollen Street Social restaurant. The scene is dominated by a long, dark wood bar in the foreground, with several blue upholstered bar stools lined up along its side. On the bar, there are small white card holders and a clear glass vase containing yellow flowers. In the background, a chef in a white uniform is visible behind a glass-enclosed kitchen area. To the left, a woman in a white shirt is seated at a computer terminal. The ceiling is dark, and numerous large, spherical pendant lights hang from it, creating a warm, modern atmosphere. The walls are made of dark wood, and there are shelves with various items in the background.

## WELCOME TO POLLEN STREET SOCIAL

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

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Capacity: Seated 50 | 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.

We can accommodate standing receptions for up to 150 guests, seated dinners for 50 guests and also have a separate bar area for drinks receptions.

## PRIVATE ROOM

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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.







## SAMPLE EVENTS MENU

Available for private hire in the main restaurant

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### STARTER

Shellfish raviolo, golden Oscietra caviar, wild mushroom  
& seaweed duxelles, 36-month aged parmesan

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### FISH

North Sea cod, roasted salsify, cauliflower & katsuobushi  
purée, razor clam & brown butter velouté

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### MEAT

65 day dry aged beef fillet, Confit roasted in beef fat,  
parsnip cream, cep & chanterelles

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### DESSERT

Pink lady & Dulcey chocolate mousse,  
Russet apple sorbet



# SAMPLE PRIVATE DINING MENU

Available for private hire in our private dining room for 7+ people

## STARTER

Six grapes port cured Dordogne foie gras, red flesh plum, toasted brioche

or

Shellfish raviolo, golden Oscietra caviar, wild mushroom, seaweed duxelles, 36-month aged parmesan

or

Cornish lobster, Ceps & Madeira, Ibérico ham, Provencal citrus, Head sauce

or

Salt baked Pembrokeshire beetroot, Roasted fennel seed dressing, Seirass cheese

## MAIN

Devon lamb, braised neck, 'neeps & tatties', haggis sauce

or

North Sea cod, roasted salsify, cauliflower & katsuobushi purée, razor clam & brown butter velouté

or

65 day dry-aged beef fillet, Confit roasted in beef fat, parsnip cream, cep & chanterelles

or

Aged Acquerello rice, roasted Jerusalem artichoke, cep & chanterelles, salt baked celeriac

## DESSERT

Manjari 64% chocolate, Miyagawa citrus, cold brew coffee ice cream

or

Pink lady & Dulcey chocolate mousse, Russet apple sorbet

Petit fours





## CONTACT US

For more information or to book your event  
please email [events@thesocialcompany.co.uk](mailto:events@thesocialcompany.co.uk)

