



#### **EXCLUSIVE HIRE**

Capacity: Seated 50 | Standing 150

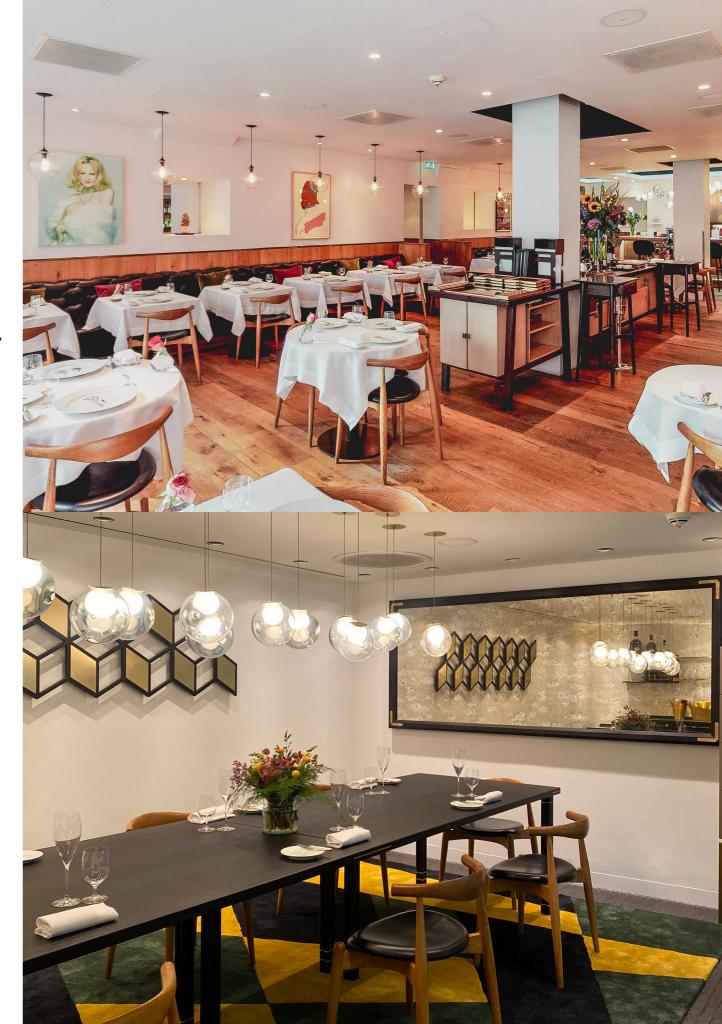
Suitable for wedding dinners, press launches, award ceremonies & special celebrations, Pollen Street Social is available for exclusive hire, giving you & your guests a Michelin starred experience with total exclusivity.

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

#### **PRIVATE 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.





# **SAMPLE EVENTS MENU**

Available for private hire in the main restaurant

## **STARTER**

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

## **FISH**

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

## **MEAT**

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

## **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

Of

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

Of

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



