# POLLEN STREET SOCI JASON THERTON

GROUP BOOKINGS AND EVENTS THE SOCIAL COMPANY -

### 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

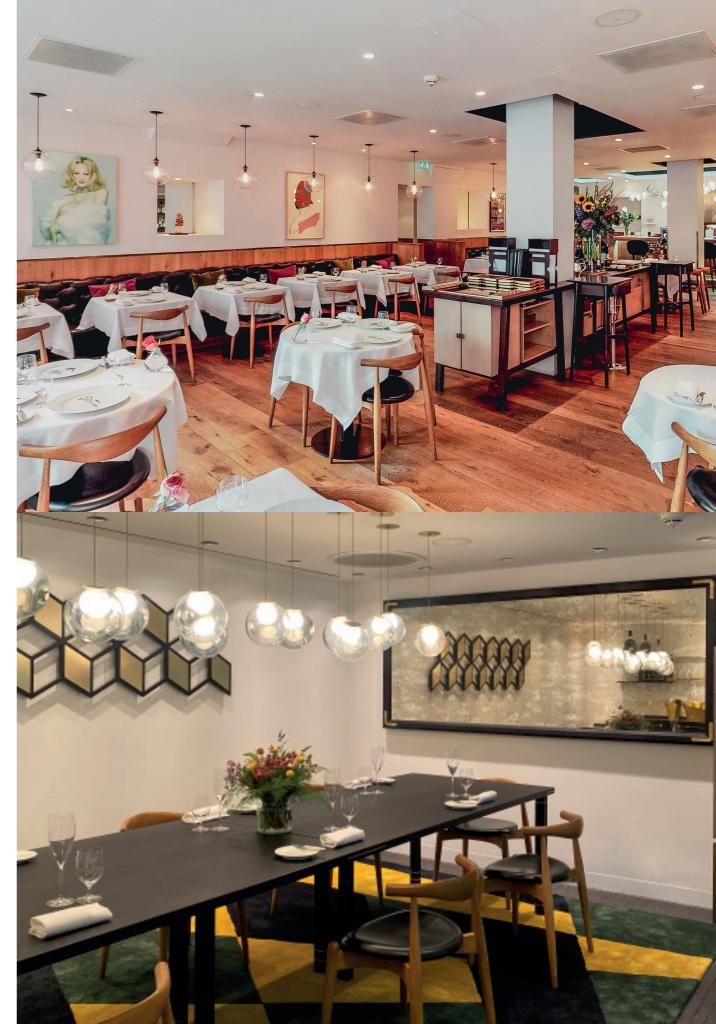
Capacity: Seated 60 | Standing 150

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 60 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 MENU

Marinated Orkney sea scallop, tomato water, lemon & apple, frozen Dashi with wasabi, ponzu & dill oil

or

Padstow native lobster with morels & Chablis, lemon potatoes, seaweed

Roasted Brixham turbot, warm roe butter sauce, spring peas & leaves, mustard flower & Jersey Royals

or

Herdwick Spring lamb saddle, young garlic, spring English vegetables, lamb sausage with green olive tapenade

Pink Lady apple with 32% Dulcey chocolate mousse, salted caramel & cinnamon

or

Japanese citrus parfait, basil & yoghurt sorbet with finger lime



#### SAMPLE TASTING MENU

Afternoon tea

Hampshire trout

Marinated Orkney sea scallop, tomato water, lemon & apple, frozen Dashi with wasabi, ponzu & dill oil

Braised Hampshire morels, Acquerello rice, aged parmesan

Caviar course with crustacean £40.00 per person supplement

Roasted Brixham turbot, warm roe butter sauce, spring peas & leaves, mustard flower & Jersey Royals

Herdwick spring lamb saddle, young garlic, spring English vegetables, lamb sausage with green olive tapenade

Lemongrass & Malaga strawberries

Japanese citrus parfait, basil & yoghurt sorbet with finger lime

Petit fours

To maximise your dining experience, this menu is for the enjoyment of the entire table



# CONTACT US

For more information or to book your event please email Monica at monicamahl@thesocialcompany.co.uk

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