

POLLEN STREET SOCIAL

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 accommodate 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

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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

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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

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Hampshire trout

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

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Braised Hampshire morels, Acquerello rice, aged parmesan

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Caviar course with crustacean
£40.00 per person supplement

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

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

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Lemongrass & Malaga strawberries

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Japanese citrus parfait, basil & yoghurt sorbet with finger lime

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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
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