



PRIVATE FUNCTION MENU

£35 Per Person

STARTERS

Mushroom & Poached Egg on Toast
served with hollandaise sauce. V

Smoked Mackerel Salad
with beetroot and horseradish. GF

Orange Tofu
served with vegetable fried rice. GF, V, Vegan

Braised Ham Hock & Gnocchi
in a cream sauce served with parmesan.

MAINS

Pan-fried Sea Bass
served with sautéed new potatoes, chorizo and wild garlic. GF

Pork Steak
served with mash potato, romesco sauce and seasonal greens. GF

Cheese, Potato & Onion Pithiviers
served with seasonal greens and vegetable gravy. GF Optional, V, Vegan

Hunters Chicken
served with bacon, BBQ sauce, mash potato, jus and seasonal greens. GF

DESSERTS

French Toast
served with boozy coffee syrup and
mocha cream. GF, V

Honey Panna Cotta
served with honeycomb and raspberry
sorbet. GF

Dark Chocolate Mousse
served with chocolate crumb, brandy
snap and vanilla ice cream.

Kings Head Cheese Board
served with home-made chutney, grapes
and crackers. V

Selection Of Ice Home-made Ice Creams & Sorbets
ask your server for today's flavours. GF, V

All our produce is sourced locally and home-made to ensure we have the best quality and obtain full traceability on all ingredients. Please note some dishes may contain a trace of nuts, however if you have any dietary requirements, please do not hesitate to ask and we will do our best to accommodate your request.

Please notify your server should you have any allergies.



SUTTON VALENCE
PRIVATE
FUNCTION MENU

SPRING 2024

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