



# PRIVATE FUNCTION MENU

£35 Per Person

## STARTERS

Chicken Caesar Salad Croquettes  
served with little gem and a classic Caesar dressing.

Mushroom & Garlic Tart  
served with a poached egg and petit salad. V

Pork & Black Pudding Scotch Egg  
served with a Cumberland sauce.

Home-made Falafels  
served with chilli and coriander humus. GF, V, Vegan

## MAINS

Braised Pork Belly  
served with celeriac mash, sautéed broccoli, and a red wine jus. GF

Chicken Milanese  
served with the King's Head tomato sauce and home-made straw chips.

Vegetable Parcel  
with an aubergine, carrot, broccoli, garlic creamy centre served with a tomato and rocket salad. GF Optional, V, Vegan

Pan-fried Cod  
served with baby potatoes, buttered samphire, and a Beurre Noir sauce. GF

## DESSERTS

Classic Eton Mess  
served with fresh British strawberries  
and strawberry purée. GF, V

Banana Mousse  
served with caramel, rum bananas  
and ice cream.

White Chocolate & Baileys Cheesecake  
served with vanilla ice cream and liquid caramel.

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

SUMMER 2024

[thekingsheadpub.com](http://thekingsheadpub.com)

80 North Street  
Sutton Valence Village  
Maidstone, ME17 3AP

[enquiries@thekingsheadpub.com](mailto:enquiries@thekingsheadpub.com)