



SUTTON VALENCE

CHRISTMAS MENU

WINTER 2024

thekingsheadpub.com

80 North Street
Sutton Valence Village
Maidstone, ME17 3AP

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CHRISTMAS MENU

£44.95 Per Person

STARTERS

Venison Croquettes
served with Cumberland sauce.

Balsamic Roasted Beetroot Wedges
served with pomegranate, rocket and salad. GF, V, Vegan

Goats Cheese & Caramelised Onion Tarts
served with petit salad. V

Breaded Crayfish Tails
served with Marie rose sauce.

MAINS

Traditional Christmas Turkey Dinner
served with roast potato, sauteed cabbage, carrots, parsnips stuffing. GF optional

Vegetable Nut Roast
served with roast potatoes, sautéed cabbage, carrots, parsnips and sage and onion stuffing. V, Vegan, GF optional

Chicken Ballotine
wrapped in bacon with a creamy spinach centre served with carrot, garlic mash potato and a red wine jus. GF

15-hour Braised Venison
served with creamy mash potato, roasted root vegetables and red wine jus. GF

DESSERTS

Traditional Christmas Pudding
served with brandy crème anglaise.

Dark Chocolate Fondant
served with Madagascan vanilla ice cream. GF, V

Winter Spiced Apple Tarte Tatin
served with vanilla ice cream. V, Vegan optional

Kings Head Cheese Board
V

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

TO FINISH

Teas and Coffee served with home-made Petit Fours.

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.

