



SUTTON VALENCE
PRIVATE
FUNCTION MENU

AUTUMN 2024

thekingsheadpub.com

80 North Street
Sutton Valence Village
Maidstone, ME17 3AP

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PRIVATE FUNCTION MENU

£38 Per Person

STARTERS

BBQ Pulled Pork
served with garlic and herbed croutons.

Chicken Terrine
served with a tomato chutney and freshly baked bread.

Fried Tiger Prawns
served with sautéed pineapple, shallots
and a pineapple consommé. GF

Beetroot Terrine
served with pickled candied beetroot and carrot
with a beetroot gel and petit salad. GF, V, Vegan

MAINS

12 Hour Braised Venison
locally shot venison served with carrot, garlic mash potato and a red wine jus. GF

Slow Roasted Pork Belly
served with sautéed lardons and cabbage, fondant potato and a red wine jus. GF

Whole Baked Plaice
served with tomato, parmentier potatoes, shallots and a bois boudran sauce.

Fajita Fiesta Bowl
fajita mix with lime rice, salsa, guacamole and homemade soured cream. GF, V, Vegan
(add chicken for £2)

DESSERTS

Orange Chocolate Pavé
served with a cookie dough base, orange tuile
and home-made ice cream. V

Earl Grey Panna Cotta
served with milk gel, honey ice cream
and lotus biscoff crumb.

Kings Head Chocolate Fudge Pudding
served with butterscotch sauce and vanilla ice cream. V

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.

