



# PRIVATE FUNCTION MENU

£40 Per Person

## STARTERS

Venison Croquettes  
served with Cumberland sauce.

Breaded Crayfish Tails  
served with little gem and Marie Rose sauce.

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

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

## MAINS

Pan-seared Pork Chop  
served with garlic and sage mash and apple cider cream sauce. GF

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

Portobello Wellington  
served with pecans and sage served with sweet potato and spinach. GF Optional, V, Vegan

## DESSERTS

White Chocolate & Biscoff Cheesecake  
served with white chocolate ice-cream. V

Winter spiced apple Tarte Tatin  
served with vanilla ice-cream. V, Vegan Optional

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





SUTTON VALENCE  
PRIVATE  
FUNCTION MENU

WINTER 2024

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