



PRIVATE FUNCTION MENU

£40 Per Person

STARTERS

BBQ or Sweet Chilli Chicken Wings
served with house salad.

Chilli & Coriander Calamari
served with garlic mayonnaise and house salad.

Chicken & Wild Mushroom Terrine
served with home-made pickles and bread.

Potato Gratin
served with mixed olives, cherry tomatoes
and petit salad. GF, V, Vegan

MAINS

12 Hour Braised Venison
served with butternut puree, seasonal cabbage and potato gratin.

Pan-roasted Sea Bream
served with sautéed baby gem heart, roasted cherry tomatoes and a dill and parsley butter. GF

Roasted Pork Belly
served with creamy garlic mash potato, seasonal cabbage and red wine jus. GF

Fajita Mix with Lime Rice
salsa, guacamole and home-made soured cream. GF, V, Vegan
(add chicken +£4)

DESSERTS

Kings Head Sticky Fudge Pudding
served with butter scotch sauce and
home-made ice-cream. V

Mocha Cheesecake
served with cocoa and home-made ice cream.

Locally Sourced Apple Crumble
served with home-made ice-cream.
GF, V, Vegan Optional

Kings Head Cheese Board +£2
served with crackers, home-made chutney and grapes. 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. All weights are approximate and prior to cooking. Please notify your server should you have any allergies.



Party Time_____

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SUTTON VALENCE PRIVATE FUNCTION MENU

AUTUMN 2025

Each ingredient from all of our hand crafted dishes are made with fresh produce from local farm shops and fishmongers. Everything has been sourced within a 20 mile radius from our doorstep and delivered on a daily basis.

thekingsheadpub.com

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