



PRIVATE FUNCTION MENU

£40 Per Person

STARTERS

Pressed Lamb Belly
served with honey goats cheese mousse,
lamb croquette and red wine jus.

Soy Braised Pork Cheek
served with vegetable noodle and caramelised
onions. GF

Beetroot Salmon Gravlax
served with a cucumber salad and a
lemon and dill dressing. GF

Sautéed Spring Mushrooms
served with lime and coriander on
home-made bread. GF, V, Vegan

MAINS

French Trimmed Chicken Supreme
pan-roasted served with pea puree, Hasselback potatoes, burnt spring onions and red wine jus. GF

12 Hour Slow Roasted Pork Belly
served with red wine jus, sautéed celery, carrots, onions, roasted garlic and parmentier potatoes. GF

Roasted Monkfish
served with parmentier potatoes, steamed clams, shallots in a garlic and cream white wine sauce. GF

Sweet Potato Gnocchi
served with roasted cashew nuts, tomato concasse, pesto and sautéed spinach . GF, V, Vegan

DESSERTS

Duck Egg Custard Tart
served with raspberry and home-made
vanilla ice-cream. V

Biscoff & White Chocolate Cheesecake
served with coffee ice-cream.

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

Kings Head Cheese Board
additional £2. 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.



SUTTON VALENCE
PRIVATE
FUNCTION MENU

SPRING 2026

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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