



SUTTON VALENCE PRIVATE FUNCTION MENU

AUTUMN 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

80 North Street
Sutton Valence Village
Maidstone, ME17 3AP

enquiries@thekingsheadpub.com



PRIVATE FUNCTION MENU

£40 Per Person

STARTERS

Roasted Seasonal Squash & Sage Risotto
served with a petit salad. GF, V, Vegan

Baked Camembert
served with sweet chilli jam and toasted bread. V

Hot Smoked Trout
served with a celeriac and apple remoulade. GF

In house Smoked Duck Breast Bruschetta
served with tomato chutney,
caramelised onion and coriander.

MAINS

Chicken & Mushroom Pie
served with garlic mash potato, tenderstem broccoli and red wine jus.

Venison & Bacon Wellington
served with fondant potato, braised red cabbage and red wine jus. GF

Coastal Fish Curry
red mullet Keralan style served with coconut and butternut squash with long grain rice. GF

Pan-roasted Autumn Root Vegetable Fricassee
served with cauliflower puree, cashew and pistou. GF, V, Vegan

DESSERTS

Triple Chocolate Pavé
served with honey tuile and vanilla ice-cream.

Home-made Nutella Cheesecake
served with vanilla ice-cream.

Apple Crumble
Locally sourced apples served with our crunchy home-made
crumb and vanilla ice-cream. GF, 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.



Party Time_____

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