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# Our Story...

Fresh and in season is our motto, and we are proud to have a close working relationship with our very own organic family farm; Stow Park - just 8 miles from The Kings Head Inn!

Our talented team of chefs work hard to bring to you the very best flavours Norfolk has to offer, and enjoy building a tasty, seasonal menu full of flavoursome dishes incorporating our very own seasonal produce.

Set amongst several hundred acres of luscious, unspoiled farmland is our thriving cottage garden, home to almost every vegetable you could imagine!

From rows upon rows of red and white onions to vibrant yellow, green and striped courgettes, our fruits and vegetables benefit from the natural nutrients of organic certified soil; rich in minerals aiding the healthy growth and development of our produce.

Nestled amongst the vegetables are rows of fragrant herbs. From delicate fennel to several varieties of mint, these ingredients are used by both our talented kitchen and bar teams to add the finishing touches to your dishes and beverages.

Raspberries, strawberries, blackberries, blueberries, gooseberries and elderflower also grow in abundance in the cottage garden and are the inspiration for many of our delicious seasonal desserts and cocktails.

Our orchard houses several rows of well-established fruit trees. From multiple varieties of apples to delicious pears and quince, our trees are planted in a prime spot to enjoy plenty of sunlight each day, aiding greatly in the ripening process. All of our fruits and vegetables are picked daily, by hand and brought straight to the kitchens here at The Kings Head Inn for use in our seasonal dishes.

Dotted throughout the orchard are 7 beehives, home to over 40,000 honey bees! We have planted wild flowers throughout the farm for the bees to collect nectar from, resulting in a light, sweet honey which is used in a variety of dishes.

Alongside fruits and vegetables, Stow Park is also home to an array of rare breed cattle, pigs and lambs. Rare breeds take longer to mature, growing at a much slower rate as opposed to commercial breeds. It is this slow growing process that gives the meat its full and succulent flavour.

With a flock of over twenty free-roaming runner ducks enjoying the luscious grounds of Stow Park, eggs are plentiful and collected daily and delivered by hand to our dedicated pastry kitchen, for use in our delicious homemade desserts!

Being as sustainable as possible is extremely important to us, and we have made a conscious effort to use local trades and businesses where possible to aid in both the refurbishment and the interior of The Kings Head Inn.

Our two beautiful bars have been expertly crafted using planked wood from fallen trees at Stow Park farm, whilst the wooden tables in our outdoor seating area are made using the original floorboards from the upper levels of the pub.

So, go ahead. Sit back, relax.. unwind.

It's time to enjoy the very best of this season's flavours.



# The Forge

The Kings Head Inn, Brooke

Located in the quaint village of Brooke, just 8 miles from Norwich city centre, The Kings Head Inn is the perfect location to hold your next gathering. Our beautifully modernised function room boasts a fresh, airy interior equipped with a large flat-screen TV and original feature fire place. Alongside its own disabled and baby changing facilities, the function room is fully accessible with wide wheelchair and pram friendly doorways and is spread across one level.

Our x6 boutique bedrooms are due to open in the next month - offering stylish, convenient and comfortable accommodation to your guests.

The function room can accommodate around 50 people total. If you have a larger party, please advise!





# Venue Pricing

## The Kings Head Inn, Brooke

We offer our function room on a dry hire basis, providing you with the perfect blank canvas to tailor your event to your specific requirements.  
Please find below our room-only charges.

Wednesday / Thursday: £400

Friday / Saturday / Sunday & Bank Holidays: £600

\*A 50% deposit of your overall package cost is required to reserve your date, with the final balance being paid 4 weeks prior to your event.

# Accommodation Packages

Deluxe King size - £180  
Deluxe Family Suite - £300

\*The above room rates are only available to customers booking The Forge.





# Drinks Packages

The Kings Head Inn, Brooke

Option 1 - £7ph

Prosecco  
Red wine  
White Wine

Option 2 - £4ph

Sparkling elderflower pressé  
Orange juice  
Apple Juice

Option 3 - £9ph

Pimms & Lemonade with fresh fruit  
Aperol spritz Bellini  
French 75

Option 4 - £12ph

Premium cocktails







# Savoury Canapés

The Kings Head Inn. Brooke

Choice of three - £10.50pp

Choice of five - £14.50pp

## Meat

Chicken liver parfait, honey jelly, watercress

Smoked chicken caesar

Crispy pigs head croquette, apple gel

Hoisin duck spring roll

Local ham & cheese croquettes, tomato chutney

## Fish

Mini fish and chip cone, pea puree, malt vinegar powder

Smoked salmon, keta, horseradish emulsion

Torched mackerel, cucumber, pickled shallot

Crab tart, lemon gel, kohlrabi\*\*

Mini prawn cocktail, Marie Rose, raspberry powder

## Vegetarian

Mushroom arancini, black garlic emulsion\*

Norfolk dapple gougère, truffle emulsion

Cheddar Croquettes, tomato chutney

Pink pepper sable, whipped cheddar

Feta, red pepper & olive tart, rocket leaf\*

\*dish can be made vegan. \*\* £1pp supplement charge

# Sweet Canapés

Mini lemon tart - Italian meringue

Rocky road bites

Mini fruit pavlova - mixed berries, vanilla cream

Profiteroles - Caramel cream, craquelin

\*Vegan options available on request



# Sit down meal

The Kings Head Inn, Brooke

We can also host sit-down meals for up to x22 guests in the Forge - perfect for smaller, intimate gatherings and events. If you would rather a sit-down meal and have a larger number of guests, please contact us to discuss options:



