

**Kings Arms 20<sup>th</sup> Anniversary Evening**

**Argentinian Grill Night**

**Friday 24<sup>th</sup> May**

Pre-order Menu no later than 19<sup>th</sup> May.

**To Start**

Served on Charred Sourdough Slices

Grilled Sardines, Tomato, Roasted Garlic Bean Hummus

Tiger Tartar, Chopped Raw Steak with Shallot, Gherkin, Capers, and Mustard served with an egg yolk.

Grilled Corn on the Cob with Baby Katherine (Manchego Style), Smashed Avocado and Smoked Paprika.

3 Colchester Oysters with Chimichurri Dressing or Naturel.

**Main Event**

*All below served with – Hand cut Potatoes & 3 Dressings, Salsa Brava, Chimichurri & Oregano Aioli. A Mixed Leaf Salad with Pickled Fennel, Crispy Chickpea, and a Parsley Lemon Dressing.*

A choice of Asado Meat or Veg Cooked on the Grill;

Gaucha Steak (Ribeye on the Bone) for 2

or

Slow Grilled Marinated Pork Shoulder.

or

Assorted Grilled Vegetable Skewers

**To Finish**

Dulce de Leche Crème Caramel with Shortbread.

Meat 2 Courses - £50 per person

Vegetarian 2 Courses - £40 per person

Dessert - £5