



sixty:2

COUNTER
KITCHEN

Supper Club Tuesday 6th June 2017

Welcome Mocktail

Rhubarb, basil and elderflower

(Rhubarb, rapadura, water, basil, fresh elderflowers, coconut blossom nectar, water)

Canapés

Gazpacho shots, turmeric tempura aubergine and cauliflower, oriental nori parcels

(Gazpacho: tomato, red pepper, cucumber, onion, garlic, olive oil, salt. Popcorn cauliflower: cauliflower, gram flour, gomasio (sesame seed powder), oat mylk, turmeric, cayenne pepper, salt; air-fried. Nori parcels: nori seaweed sheets, sticky rice, coconut milk, lemongrass, gomasio, miso paste, spring onion, shiitake mushrooms, gluten free soy sauce, mirin, garlic, ginger, fresh chilli)

Main

**Beetroot and sweet potato roulade on a bed of charred asparagus and mushroom
with a yellow pepper and saffron cream**

(Beetroot, buckwheat flour, gram flour, aquafaba (chickpea water), oat mylk, baking powder and soda (gf), sweet potato, coconut milk, coconut cream, coriander, salt, asparagus, mushroom, olive oil, garlic, Oatly™ oat cream, yellow pepper, saffron, cornflour)

• • •

**Broad bean, buckwheat, avocado and fresh mint salad with a pomegranate molasses
and sesame dressing**

Spinach, broccoli, puy lentil and chickpea salad with a creamy Zataar-spiced dressing
(All ingredients listed other than zataar dressing: tahini, lemon juice, water, salt, Zataar spice mix)

Pudding

**Coco-cocoa tart with matcha-coconut ice cream, Ape™ salted chocolate coconut
curls and fresh berries**

(Tart: Min. 80% dark chocolate, cacao butter, creamed coconut, dessicated coconut, coconut oil, coconut blossom nectar, coconut milk. Ice cream: coconut milk, coconut cream, creamed coconut, coconut blossom nectar, arrowroot, matcha powder)