

NORMA

CLASSICO FEASTING

£95 p.p

Our feasting menu is designed to share.
Enjoy a selection of starters, main courses for the group, and a family-style sharing desserts.

GLASS OF PROSECCO ON ARRIVAL

SNACKS

NOCELLARA OLIVES (VG)

HOMEMADE FOCACCIA, EXTRA VIRGIN OLIVE OIL (VG)

CHARCUTERIE BOARDS, CROSTINI, CHUTNEYS

SMALL PLATES

CRISPY BABY SQUID, PAPRIKA AND CHILLI DIPPING

GUANCIALE AND PECORINO PANELLE

TRUFFLE ARANCINI, STRACCIATELLA, PORCINI MAYO (V)

LARGE PLATES

BAKED CANNELLONI, MOORISH RICOTTA FILLING (V)

LAMB RACK, PISTACHIO CRUST, SMOKED AUBERGINE, FENNEL JUS

MONKFISH, MEDITERRANEAN DATTERINI SAUCE, KALAMATA, CAPERS

SIDES

SPICE DUSTED FRIED POTATOES (V)

CHARRED HERITAGE CARROTS (V)

GRILLED BROCCOLI, ALEPPO SALT, LEMON DRESSING (V)

DESSERTS

COFFEE AND TEA

TIRAMISU

CANNOLINO

NORMA

BANCHETTO FESTIVO

£130 p.p.

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GLASS OF PROSECCO ON ARRIVAL

SNACKS

NOCELLARA OLIVES (VG)

HOMEMADE FOCACCIA, EXTRA VIRGIN OLIVE OIL (VG)

CHARCUTERIE BOARDS, CROSTINI, CHUTNEYS

OYSTERS

SMALL PLATES

BEETROOT-CURED SALMON, FETA, BLOOD ORANGE LABNEH, FENNEL POLLEN

BEEF TARTARE, SALSA VERDE, CROSTINI

TRUFFLE ARANCINI, STRACCIATELLA, PORCINI MAYO (V)

LARGE PLATES

LILLIES, CACIO E PEPE, WILD MUSHROOMS (V)

ROASTED DUCK LEG, PURPLE POTATO PUREE, MIXED BERRY COULIS

WHOLE BAKED CHEESY LOBSTER

SIDES

SPICE DUSTED FRIED POTATOES (V)

CHARRED HERITAGE CARROTS (V)

GRILLED BROCCOLI, ALEPPO SALT, LEMON DRESSING (V)

DESSERTS

COFFEE AND TEA

TIRAMISU

CANNOLINO

NORMA

GRANDE BANCHETTO

£150 p.p

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GLASS OF PROSECCO ON ARRIVAL

SNACKS

NOCELLARA OLIVES (VG)

HOMEMADE FOCACCIA, EXTRA VIRGIN OLIVE OIL (VG)

CHARCUTERIE BOARDS, CROSTINI, SELECTION OF CHEESE, CHUTNEYS

OYSTERS

SMALL PLATES

CHICKPEA PANELLE, DEVON CRAB AIOLI

BEEF TARTARE, SALSA VERDE, CROSTINI

SCALLOPS CONFIT, TRUFFLE AGRODOLCE, TOBIKO

TRUFFLE ARANCINI, STRACCIATELLA, PORCINI MAYO (V)

LARGE PLATES

WHOLE BAKED CHEESY LOBSTER

TOMAHAWK, BEEF JUS, SMOKED MALDON SALT

LILLIES, CACIO E PEPE, WILD MUSHROOMS, TRUFFLE (V)

SIDES

SPICE DUSTED FRIED POTATOES (V)

CHARRED HERITAGE CARROTS (V)

GRILLED BROCCOLI, ALEPPO SALT, LEMON DRESSING (V)

DESSERTS

GLASS OF MARSALA DOLCE

COFFEE AND TEA

TIRAMISU

CANNOLINO