

NORMA

FESTIVE MENUS

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FESTIVE MENU OPTION 1 £40 PP

Our festive feasting menus have been designed to be shared. Choose from one of our menus, and enjoy a selection of starters, three main courses for the group, and family-style sharing desserts.

STARTERS

SICILIAN OLIVES (v)
HOMEMADE FOCACCIA, EXTRA VIRGIN OLIVE OIL (v)
CHICKPEA PANELLE, SALSA VERDE
FENNEL SALUMI

MAINS

GRILLED FREE-RANGE CHICKEN, CINNAMON, LEMON, SAGE
SQUASH, TURNIP AND CHESTNUT GRATIN, PERCORINO (v)

SIDES

WINTER GREENS, ROASTED CHILLI
FRIED POTATOES WITH PARMESAN SAUCE

DESSERT

NORMA TIRAMISU
SEASONAL CANNOLI AND LIMONCELLO

CHEESE

SOUTHERN ITALIAN CHEESE SELECTION, GRAPE JAM AND FENNEL CRACKERS
£8.00 PER PERSON

NORMA

FESTIVE MENU OPTION 2 £55 PP

STARTERS

SICILIAN OLIVES (v)

HOMEMADE FOCACCIA, EXTRA VIRGIN OLIVE OIL (v)

SPAGHETTINI FRITTERS, TRUFFLE PARMESAN SAUCE

PIZZETTE FRITTE, WINTER TOMATOES, MARJORAM

ROSE VEAL, ZAHTER, PICKLED TOMATOES, PLUMS (v)

MAINS

SLOW-ROASTED GLENN ARM BEEF, GRAPE MUST, HORSERADISH CRÈME FRAÎCHE

FRESH PASTA WITH PORCINI, THYME AND TRUFFLE BUTTER (v)

SIDES

AUBERGINE PARMIGIANA (v)

BORLOTTI AL VINO

FRIED POTATOES, RED PEPPERS (v)

DESSERT

SICILIAN LEMON, POLENTA AND ALMOND CAKE, MASCARPONE ICE CREAM

SICILIAN STYLE DOUGHNUTS, DAMSON JAM

SEASONAL CANNOLI AND LIMONCELLO

CHEESE

SOUTHERN ITALIAN CHEESE SELECTION, GRAPE JAM AND FENNEL CRACKERS

£8.00 PER PERSON