

# NORMA

FEASTING MENUS

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## VEGAN FEASTING MENU OPTION 1 £55 PP

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

### TO START

NOCELLARA OLIVES  
HOMEMADE FOCACCIA, EXTRA VIRGIN OLIVE OIL  
CHICKPEA PANELLE, SALSA VERDE  
VIOLET ARTICHOKE, PINE NUT PURÉE, SALSA CRUDA  
WINTER CAPONATA

### PASTA

PUMPKIN TORTELLONI, VEGAN NDUJA, SAGE

### LARGE PLATES

ROASTED WHOLE BROCCOLO ROMANESCO, CHICKPEAS, CAVOLO NERO, SUN-DRIED TOMATO PESTO  
STUFFED RED PEPPER, TOASTED FREEKEH, NAPOLETANA PUMPKIN, CORIANDER, ALMONDS, DILL OIL

### SIDES

AROMATIC COUSCOUS, SOAKED RAISINS, CHILLI  
BLACK IBERIKO TOMATOES, OLIVE OIL, SEA SALT, BLACK PEPPER  
RADICCHIO LEAF SALAD, POMEGRANATE SEEDS, MOLASSES

### DESSERT

POACHED QUINCE, MARSALA, CINNAMON, VEGAN MASCARPONE  
SEASONAL GRANITA

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## FEASTING MENU OPTION 2 £60 PP

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### STARTERS

NOCELLARA OLIVES (v\*)

HOMEMADE FOCACCIA, EXTRA VIRGIN OLIVE OIL (v\*)

SPAGHETTINI FRITTERS, PARMESAN, TRUFFLE SAUCE

BRUSCHETTA, BURRATA, SMOKED ANCHOVIES

WINTER CAPONATA (v\*)

ARTISAN SICILIAN CAPOCOLLO

### MAINS

SLOW-ROASTED LAMB SHOULDER, TURNIP TOPS, POMEGRANATE

PASTA AL FORNO, SEASONAL WILD MUSHROOMS, RICOTTA, MASCARPONE, TOASTED HAZELNUTS, WINTER TRUFFLE (v)

### SIDES

FRIED AUBERGINES, CUMIN, HONEY (v\*)

ROASTED PINK FIR POTATOES, SEA SALT, BAY (v\*)

WHITE BEANS, SAGE, CAPERS, SICILIAN OLIVE OIL (v\*)

### DESSERT

'NORMA' TIRAMISU

SEASONAL CANNOLI SELECTION, HOME MADE LIMONCELLO

SEASONAL SICILIAN CHEESE PLATTER, FENNEL CRACKERS, HONEYCOMB (€10PP)

# NORMA

## FEASTING MENU OPTION 3 £90 PP

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

### STARTERS

SICILIAN OLIVES (v\*)

HOMEMADE FOCACCIA, EXTRA VIRGIN OLIVE OIL (v\*)

'NORMA' SEAFOOD PLATTER, RAW AND COOKED SEAFOOD

### MAINS

ROASTED GLENARM BEEF SIRLOIN, GRAPE MUST, ROSEMARY, HORSERADISH CRÈME FRAÎCHE

'NORMA' AUBERGINE PARMIGIANA (v)

### SIDES

FRIED POTATOES, TRUFFLE, PECORINO

ITALIAN WINTER GREENS, LEMON, EXTRA VIRGIN OLIVE OIL (v\*)

SLOW-ROASTED DELICA PUMPKIN, RAISINS, PINE NUTS, SAGE (v\*)

### DESSERT

SICILIAN LEMON CREAM, BLACK BERRIES

'NORMA' TIRAMISU

SEASONAL CANNOLI SELECTION, HOME MADE LIMONCELLO

SEASONAL SICILIAN CHEESE PLATTER, FENNEL CRACKERS, HONEYCOMB (€10PP)