

# NORMA

FESTIVE FEASTING MENUS

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## FESTIVE FEASTING MENU OPTION 1 £65 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. For wine pairing suggestions, please ask one of our team members.

### ANTIPASTI

ETNA OLIVES (v\*)  
HOMEMADE FOCACCIA, EXTRA VIRGIN OLIVE OIL (v\*)  
CHICKPEA PANELLE, SALSA VERDE (v\*)  
WINTER CAPONATA, FOCACCIA CROSTINI (v)  
ARTISAN SICILIAN SALUMI

### SECONDI

ORECCHIETTE, CIME DI RAPA, SMOKED ANCHOVIES, PECORINO  
SLOW-ROASTED PORK BELLY, JUNIPER BERRIES, BRUSSELS SPROUTS AL FORNO, PROVOLA, THYME

### CONTORNI

RADICCHIO LEAF SALAD, WINTER TOMATOES, CORIANDER SEEDS (v)  
CRISPY, OLIVE OIL-FRIED POTATOES (v\*)

### DOLCI

WARM ARTISAN PANETTONE, CREMA MASCARPONE, CANDIED ORANGE, PISTACHIO  
FESTIVE CANNOLI SELECTION  
SEASONAL SICILIAN CHEESE PLATTER, FENNEL CRACKERS, HONEYCOMB (£10PP)

We are happy to provide information on food allergies and intolerances on request. As food allergens are present in the kitchen, there is a risk that traces of these may be found in our dishes. Please note some of our cheeses are unpasteurised. (v) vegetarian option available. All prices are inclusive of VAT. A discretionary service charge of 12.5% will be added to your bill.

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# NORMA

## FESTIVE FEASTING MENU OPTION 2 £75 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. For wine pairing suggestions, please ask one of our team members.

### ANTIPASTI

ETNA OLIVES (v\*)  
HOMEMADE FOCACCIA, EXTRA VIRGIN OLIVE OIL (v\*)  
SPAGHETTINI FRITTERS, PARMESAN, TRUFFLE SAUCE  
LOBSTER AND TOMATO ARANCINI, SAFFRON AIOLI  
WINTER CAPONATA, FOCACCIA CROSTINI (v)

### SECONDI

RIGATONI, DELICA PUMPKIN, WALNUTS, PANGRATTATO, TALEGGIO (v)  
SLOW-COOKED SPICED LAMB SHOULDER, CIME DI RAPA, JERUSALEM ARTICHOKE, MINT  
ROASTED STONE BASS, SAMPHIRE, CLAMS, CINNAMON, LEMON BUTTER SAUCE

### CONTORNI

RADICCHIO LEAF SALAD, WINTER TOMATOES, CORIANDER SEEDS (v)  
FRIED POTATOES, GRATED PECORINO, TRUFFLE (v)

### DOLCI

FESTIVE TIRAMISU  
FESTIVE CANNOLI SELECTION  
SEASONAL SICILIAN CHEESE PLATTER, FENNEL CRACKERS, HONEYCOMB (£10PP)

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# NORMA

## FESTIVE FEASTING MENU OPTION 3 £100 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. For wine pairing suggestions, please ask one of our team members.

### ANTIPASTI

ETNA OLIVES (v\*)

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

BAKED SCALLOPS IN SHELL, WINTER TRUFFLE, TARRAGON, PROVOLA, PANGRATTATO

NDUJA, PUMPKIN, MOZZARELLA PIZZETTE FRITTE

BURRATA, GRUMOLO LEAVES, ROASTED FIGS, HONEY (v)

### SECONDI

WILD MUSHROOM AND BLACK TRUFFLE RAVIOLI, PARMESAN SAUCE (v)

ROASTED RIB OF BEEF, PURPLE SPROUTING BROCCOLI, MARSALA, ROSEMARY

COD AL CARTOCCIO, RED PRAWNS, SAFFRON, CHILLI

### CONTORNI

RADICCHIO LEAF SALAD, WINTER TOMATOES, CORIANDER SEEDS (v)

FRIED POTATOES, GRATED PECORINO, TRUFFLE (v)

### DOLCI

FESTIVE TIRAMISU

FESTIVE CANNOLI SELECTION

TORRONE SICILIANO

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

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# NORMA

FESTIVE GROUP DINING MENUS

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## FESTIVE GROUP DINING MENU OPTION 1 £65 PP

Choose from one of our menus, and enjoy one starter,  
one main course and one dessert per person

### PRIMI

BURRATA, SICILIAN POMEGRANATE, RADICCHIO, WALNUT PESTO (v)

LOBSTER AND TOMATO ARANCINO, LEMON SAFFRON AIOLI

TROFIE, SPICED WILD BOAR RAGU, TOASTED HAZELNUTS, ORANGE, MARSALA

### SECONDI

'NORMA' AUBERGINE PARMIGIANA (v)

VENISON HAUNCH, JUNIPER BERRIES, BERGAMOT, WHITE SWEET POTATO, CHANTERELLES

GRILLED WHOLE PLAICE, CAPERS, PARSLEY, BUTTER SAUCE

### CONTORNI

FRIED POTATOES (v\*) 8

BLACK IBERIKO TOMATO SALAD, SEA SALT, BLACK PEPPER (v\*) 8

BRUSSELS SPROUTS AL FORNO, PROVOLA, THYME (v) 9

### DOLCI

'NORMA' FESTIVE TIRAMISU, PANETTONE, ORANGE, CINNAMON

HOMEMADE CANNOLI, CANDIED ORANGE, PISTACHIO

SICILIAN CHEESE SELECTION, FENNEL AND BLACK PEPPER CRACKERS, FIG SALAMI,  
HONEYCOMB

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# NORMA

## FESTIVE GROUP DINING MENU OPTION 2 £80 PP

Choose from one of our menus, and enjoy one starter,  
one main course and one dessert per person

### ANTIPASTI

BURRATA, SICILIAN POMEGRANATE, RADICCHIO, WALNUT PESTO (v)  
LOBSTER AND TOMATO ARANCINO, LEMON SAFFRON AIOLI  
SEARED SCALLOPS, SALSIFY, CINNAMON, WATERCRESS, PANCETTA PANGRATTATO

### PRIMI

PASTA ALLA NORMA (v)

### SECONDI

BAKED ONION SQUASH, TOASTED FARRO, SUN-DRIED PEPPERS, TALEGGIO, PINE NUTS, RAISINS, CUMIN (v\*)  
VENISON HAUNCH, JUNIPER BERRIES, BERGAMOT, WHITE SWEET POTATO, CHANTERELLES  
ROASTED TURBOT, CANDIED CARROTS, JERUSALEM ARTICHOKE, BOTTARGA, RED WINE SAUCE

### CONTORNI

FRIED POTATOES (v\*) 8  
BLACK IBERIKO TOMATO SALAD, SEA SALT, BLACK PEPPER (v\*) 8  
BRUSSELS SPROUTS AL FORNO, PROVOLA, THYME (v) 9

### DOLCI

'NORMA' FESTIVE TIRAMISU, PANETTONE, ORANGE, CINNAMON  
HOMEMADE CANNOLI, CANDIED ORANGE, PISTACHIO  
SICILIAN CHEESE SELECTION, FENNEL AND BLACK PEPPER CRACKERS, FIG SALAMI,  
HONEYCOMB

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