

NORMA

GROUP DINING MENUS

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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, RADICCHIO, ROASTED DELICA PUMPKIN, POMEGRANATE (v)
WILD MUSHROOM ARANCINA, AUTUMN TRUFFLE, GRANA PADANO (v)
HERITAGE CARROT CRUDO, POMEGRANATE, ALMOND, CORIANDER (v*)

SECONDI

'NORMA' AUBERGINE PARMIGIANA (v)
VENISON HAUNCH, PARSNIPS, HAZELNUTS, HEN OF THE WOODS, NUTMEG
GRILLED MONKFISH CAPER, PARSLEY, CHILLI, LEMON BUTTER

CONTORNI

SEASONAL LEAF SALAD, MOSTO D'UVA (v*) - 6
FRIED POTATOES (v*) - 8
ROASTED HERITAGE CARROT, CARROT LEAF PESTO, MASCARPONE (v) - 10

DOLCI

DELICA PUMPKIN TIRAMISU, CINNAMON, DARK CHOCOLATE
HOMEMADE CANNOLI, CANDIED ORANGE, PISTACHIO
SICILIAN CHEESE SELECTION, FENNEL AND BLACK PEPPER CRACKERS, FIG SALAMI,
HONEYCOMB

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.

f NormaFitzrovia | t @Norma_ldn | i norma_ldn

NORMA

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, RADICCHIO, ROASTED DELICA PUMPKIN, POMEGRANATE (v)

WILD MUSHROOM ARANCINA, AUTUMN TRUFFLE, GRANA PADANO (v)

STONE BASS CRUDO, ETAN MANDARIN, DILL, CHILLI, HONEY, CRISPY CAPERS

PRIMI

PASTA ALLA NORMA (v)

SECONDI

ROASTED BROCCOLO ROMANESCO, CHICKPEAS, CALABRIAN CHILLI, HONEY, SUPERSTRACCIA, CORIANDER (v)

VENISON HAUNCH, PARSNIPS, HAZELNUTS, HEN OF THE WOODS, NUTMEG

PAN-SEARED POLLOCK, JERUSALEM ARTICHOKES, CLAMS, CAPERS, CHILLI, SEA PURSLANE

CONTORNI

SEASONAL LEAF SALAD, MOSTO D'UVA (v*) - 6

FRIED POTATOES (v*) - 8

ROASTED HERITAGE CARROT, CARROT LEAF PESTO, MASCARPONE (v) - 10

DOLCI

DELICA PUMPKIN TIRAMISU, CINNAMON, DARK CHOCOLATE

HOMEMADE CANNOLI, CANDIED ORANGE, PISTACHIO

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