

# NORMA

## FESTIVE FEASTING MENU £95 PP

Our feasting menu have been designed to be shared.  
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.

### SNACKS

ETNA OLIVES (vg)  
HOMEMADE FOCACCIA, EXTRA VIRGIN OLIVE OIL (vg)

### SMALL PLATES

WILD BOAR ARANCINA  
MINT & PECORINO CROCCHIE, SAFFRON MAYO (v)  
WINTER CAPONATA (vg)  
CHICKPEA PANELLE, SALSINA VERDE (vg)  
PAN-FRIED RED PRAWNS, LEMON CHILLI, GARLIC

### LARGE PLATES

MERLUZZO CON LENTICCHIE  
OX CHEEK STEW, MARSALA, SPROUTING BROCCOLO  
'NORMA' AUBERGINE PARMIGIANA (v)

### SIDES

TRUFFLE FRIED POTATOES, GRANA PADANO  
CAVOLO NERO, CHILLI, LEMON (vg)

### DESSERTS

'NORMA' TIRAMISU  
ARTISAN PANETTONE, PISTACCHIO SAUCE  
TORRONE SICILIANO

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, (vg) vegan option available. All prices are inclusive of VAT. A discretionary service charge of 12.5% will be added to your bill.