# 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<br>ETNA OLIVES (v*)<br>homemade focaccia, extra virgin olive oil (v*)<br>CHICKPEA PANELLE, SALSA VERDE (v*)<br>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 ARTISIAN PANETTONE, CREMA MASCARPONE, CANDIED ORANGE, PISTACHIO FESTIVE CANNOLI SELECTION

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

# 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)

# 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<br>ETNA OLIVES (v*)<br>HOMEMADE FOCACCIA, EXTRA VIRGIN OLIVE OIL (v*) baked scallops in shell. winter truffle, tarragon, provola, pangrattato<br>NDUJA, PUMPKIN, MOZZARELLA PIZZETTE FRITTE<br>burrata, grumolo Leaves, roasted figs, honey (v)<br>\section*{SECONDI}<br>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<br>\section*{CONTORNI}<br>RADICCHIO LEAF SALAD, WINTER TOMATOES, CORIANDER SEEDS (v) FRIED POTATOES, GRATED PECORINO, TRUFFLE (v)<br>\section*{DOLCI}<br>FESTIVE TIRAMISU<br>FESTIVE CANNOLI SELECTION<br>TORRONE SICILIANO<br>SEASONAL SICILIAN CHEESE PLATTER, FENNEL CRACKERS, HONEYCOMB (£10PP)

