

NORMA

NORMA AT HOME SAMPLE MENUS

CANAPÉ PARTY

UP TO 30 PEOPLE | £25 PER PERSON

WILD BREAM CRUDO, POMEGRANATE, CORIANDER
PANELLE, SALSA VERDE (v)
ARANCINI WITH PORCINI AND TRUFFLE (v)
ROSE VEAL TARTARE, SMOKED EEL MAYONNAISE, SPICED CARROTS
GRILLED FENNEL SAUSAGE, AIOLI
FRIED AUBERGINE, ORANGE, PISTACHIO (v)
CHOCOLATE, ROSE AND PISTACHIO FUDGE
MINI CINNAMON-SPICED BRIOCHE AND QUINCE

SUMMMER SHARING BBQ

UP TO 24 PEOPLE | £60 PER PERSON

STARTERS

FOCACCIA, EXTRA VIRGIN OLIVE OIL (v)
NOCELLARA OLIVES (v)
ANCHOVIES, SALMORIGLIO
RED PRAWN CRUDO
LAMB TARTARE, LAMB FAT CROSTINI

MAIN COURSE

WHOLE SHOULDER OF LAMB, CUMIN, PRESERVED LEMON, ALMOND SAUCE
LOCH DUART SALMON, FENNEL, ORANGE, BAY
GRILLED ASPARAGUS, WILD GARLIC ALIOLI (v)
GRILLED ROMANO COURGETTES, RAW SUMMER TOMATO VINAIGRETTE, TOASTED CORIANDER SEEDS (v)
SUMMER MIDS, GREEN CHILLI, DANDELION, MUSCATEL VINEGAR

DESSERT

POACHED GOOSEBERRIES, LEMON VERBENA CREAM, BROWN SUGAR MERINGUE
SEASONAL CANNOLI

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FAMILY-STYLE SHARING DINNER PARTY MENU UP TO 30 PEOPLE | £65 PER PERSON

STARTERS

BRUSCHETTA, RICOTTA, ROASTED TOMATO AND MARJORAM
COURGETTE, MINT AND BOTTARGA
FENNEL SALAMI, ROASTED FIG, FIG VINEGAR

PASTA

PASTA ALLA NORMA

MAIN COURSE

AGED BEEF SIRLOIN, SALMORIGLIO, BLACK PEPPER
AUBERGINE PARMIGIANA

SIDES

WARM GREEN BEANS, PECORINO, LEMON
SLOW-COOKED POTATOES AND ARTICHOKES, DRIED CHILLI
WATERCRESS, RED ONION AND CHARD, BASIL DRESSING

DESSERT

HAZELNUT AND RICOTTA CAKE, WHIPPED MASCARPONE, ORANGE FLOWER WATER
SEASONAL CANNOLI