

NORMA

FESTIVE FEASTING MENUS

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FESTIVE FEASTING MENU OPTION 1 £55 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.

STARTERS

HOMEMADE FOCACCIA, EXTRA VIRGIN OLIVE OIL (v*)

NOCELLARA OLIVES (v*)

GREEN PEPPERS WITH SHEEP'S CHEESE

CHICKPEA PANNELLE, SALSA VERDE (v*)

FENNEL SALAMI, CAPER BERRIES

MAINS

SLOW-COOKED FREE-RANGE CHICKEN, SICILIAN LEMON, SAGE, CINNAMON

ROASTED PUMPKIN AND CHESTNUT GRATIN, PECORINO CREAM, PINE NUTS, ROSEMARY (v)

SIDES

OLIVE OIL-FRIED PINK FIR POTATOES, CRISPY CAPERS (v*)

WINTER GREENS, CHILLI OIL, PRESERVED LEMON (v*)

DESSERT

'NORMA' FESTIVE TIRAMISU

SEASONAL CANNOLI SELECTION, HOME MADE LIMONCELLO

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

NORMA

FESTIVE FEASTING MENU OPTION 2 £65 PP

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STARTERS

NOCELLARA OLIVES (v*)

HOMEMADE FOCACCIA, EXTRA VIRGIN OLIVE OIL (v*)

SPAGHETTINI FRITTERS, PARMESAN, TRUFFLE SAUCE

BRUSCHETTA, BURRATA, SMOKED ANCHOVIES

WINTER CAPONATA (v*)

ARTISAN SICILIAN CAPOCOLLO

MAINS

SLOW-ROASTED LAMB SHOULDER, TURNIP TOPS, POMEGRANATE

PASTA AL FORNO, SEASONAL WILD MUSHROOMS, RICOTTA, MASCARPONE, TOASTED HAZELNUTS, WINTER TRUFFLE (v)

SIDES

FRIED AUBERGINES, CUMIN, HONEY (v*)

ROASTED PINK FIR POTATOES, SEA SALT, BAY (v*)

WHITE BEANS, SAGE, CAPERS, SICILIAN OLIVE OIL (v*)

DESSERT

ZEPPOLE DOUGHNUTS, DAMSON JAM

WARM CHOCOLATE AND ALMOND CAKE, WHIPPED MASCARPONE, ROAST FIGS

SEASONAL CANNOLI SELECTION, HOME MADE LIMONCELLO

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.

STARTERS

SICILIAN OLIVES (v*)

HOMEMADE FOCACCIA, EXTRA VIRGIN OLIVE OIL (v*)

'NORMA' SEAFOOD PLATTER, RAW AND COOKED SEAFOOD

MAINS

ROASTED GLENARM BEEF SIRLOIN, GRAPE MUST, ROSEMARY, HORSERADISH CRÈME FRAÎCHE

'NORMA' AUBERGINE PARMIGIANA (v)

SIDES

FRIED POTATOES, TRUFFLE, PECORINO

ITALIAN WINTER GREENS, LEMON, EXTRA VIRGIN OLIVE OIL (v*)

SLOW-ROASTED DELICA PUMPKIN, RAISINS, PINE NUTS, SAGE (v*)

DESSERT

SICILIAN LEMON CREAM, BLACK BERRIES

WARM CHOCOLATE AND ALMOND CAKE, WHIPPED MASCARPONE, ROASTED FIGS

SEASONAL CANNOLI SELECTION, HOME MADE LIMONCELLO

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