

NORMA

GROUP DINING MENUS

NORMA

GROUP DINING MENU OPTION 1 £55 PP

Choose from one of our menus, and enjoy one starter,
one main course and one dessert per person

PRIMI

SPAGHETTINI FRITTERS, PARMESAN SAUCE

CHICKPEA PANELLE, FENNEL SEEDS, SALSA VERDE (V*)

BEECH-SMOKED ANCHOVIES, SUN-DRIED TOMATO PESTO, OREGANO, CROSTINI

SECONDI

PASTA ALLA NORMA (v)

PEA AND MINT RAVIOLI, BRONTE PISTACHIO, WILD GARLIC LEAVES, PARMESAN (v)

MACCHERONI AL FERRETTO, GOAT'S RAGU, CROTTINO DI CAPRA, BAY LEAF

DOLCI

'NORMA' TIRAMISU

HOMEMADE CANNOLI BITTER CHOCOLATE RICOTTA, CANDIED ORANGE, PISTACHIO

SEASONAL GRANITA

NORMA

GROUP DINING MENU OPTION 2 £60 PP

Choose from one of our menus, and enjoy one starter,
one main course and one dessert per person

PRIMI

BURRATA, CHARRED COURGETTES, GREEN CHILLI PESTO, FRESH OREGANO, LEMON DRESSING,
GARLIC FOCACCIA (v)

WILD GARLIC AND PEA ARANCINI, PEA SHOOTS (v)

MACCHERONI AL FERRETTO, GOAT'S RAGU, CROTTINO DI CAPRA, BAY LEAF

SECONDI

'NORMA' AUBERGINE PARMIGIANA (v)

SALT MARSH LAMB RUMP, FRESH PEAS, BROAD BEANS, ASPARAGUS, WILD GARLIC, SALSA VERDE, MINT

GRILLED SEA BASS, SAN MARZANO TOMATO SAUCE, CAPER BERRIES, BLACK OLIVES, GARLIC

CONTORNI

FRIED POTATOES (v*) 6

MARINDA TOMATOES, OLIVE OIL, SEA SALT, BLACK PEPPER (v*) 6

WARM COURGETTE SALAD, OREGANO, GREEN GARLIC, RED CHILLI (v*) 6

DOLCI

'NORMA' TIRAMISU

HOMEMADE CANNOLI BITTER CHOCOLATE RICOTTA, CANDIED ORANGE, PISTACHIO

SEASONAL GRANITA

NORMA

GROUP DINING MENU OPTION 3 £80 PP

Choose from one of our menus, and enjoy one starter,
one main course and one dessert per person

ANTIPASTI

WILD GARLIC AND PEA ARANCINI, PEA SHOOTS (v)

BURRATA, CHARRED COURGETTES, GREEN CHILLI PESTO, FRESH OREGANO, LEMON DRESSING,
GARLIC FOCACCIA (v)

CHARCOAL-GRILLED RED PRAWNS, GARLIC, CHILLI, PARSLEY, CARAMELISED LEMON

PRIMO

PASTA ALLA NORMA (v)

SECONDI

BRAISED GREZZINA COURGETTES, SAN MARZANO TOMATO, TOASTED CORIANDER SEEDS, VEGAN NDUJA,
FENNEL HERB, SAFFRON COUS COUS (v*)

SALT MARSH LAMB RUMP, FRESH PEAS, BROAD BEANS, ASPARAGUS, MINT, WILD GARLIC, SALSA VERDE

CHARGRILLED MONKFISH, SAN MARZANO TOMATO SAUCE, CAPER BERRIES, BLACK OLIVES, GARLIC

CONTORNI

FRIED POTATOES (v*) 6

MARINDA TOMATOES, OLIVE OIL, SEA SALT, BLACK PEPPER (v*) 6

WARM COURGETTE SALAD, OREGANO, GREEN GARLIC, RED CHILLI (v*) 6

DOLCI

'NORMA' TIRAMISU

CARDAMOM AND ROSEWATER PANNA COTTA, PISTACHIO CRUMB, CRYSTALLIZED ROSE PETALS

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