

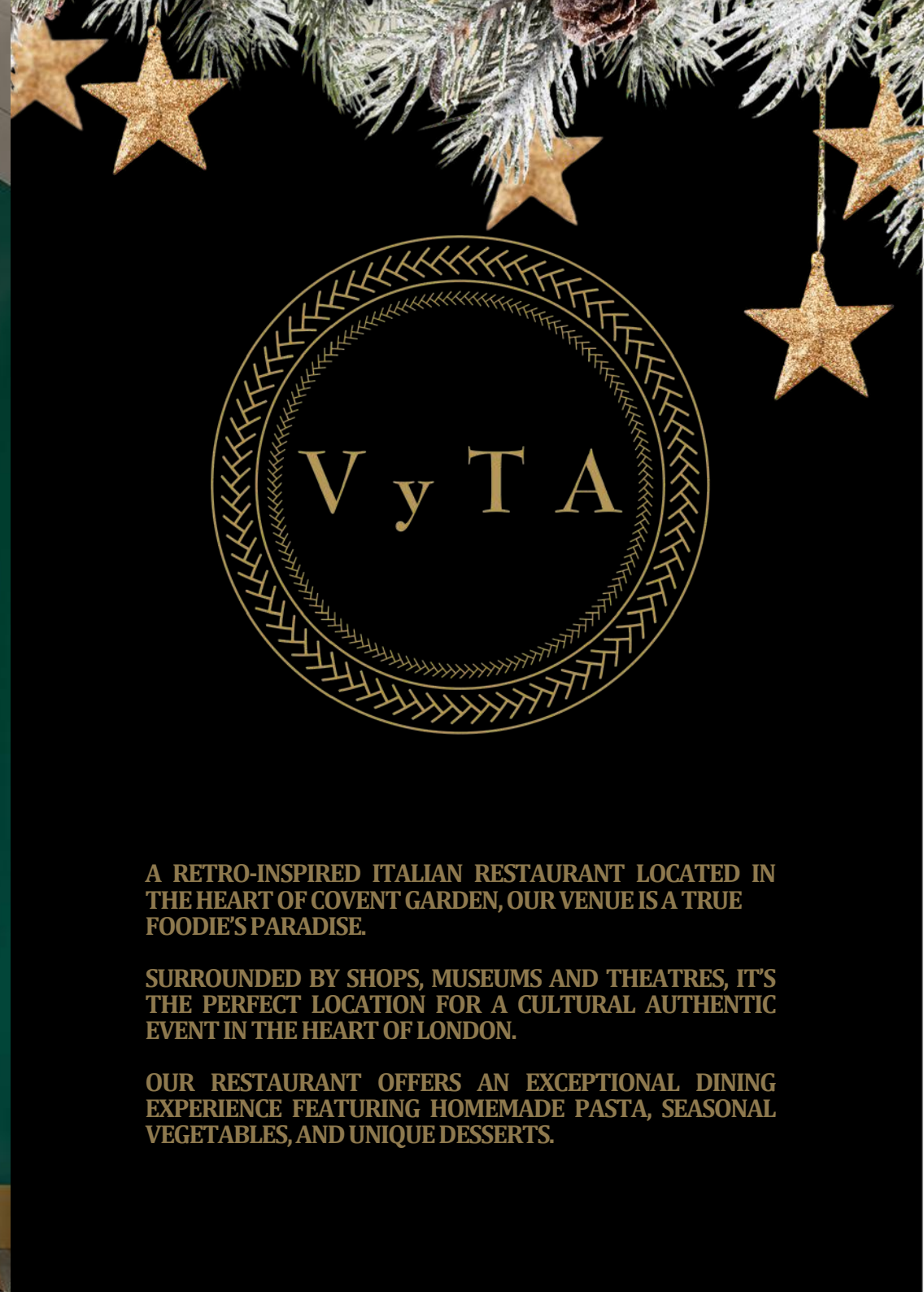


CHRISTMAS 2025 BROCHURE

@VyTA Covent Garden



21 The Market, Covent Garden



A RETRO-INSPIRED ITALIAN RESTAURANT LOCATED IN THE HEART OF COVENT GARDEN, OUR VENUE IS A TRUE FOODIE'S PARADISE.

SURROUNDED BY SHOPS, MUSEUMS AND THEATRES, IT'S THE PERFECT LOCATION FOR A CULTURAL AUTHENTIC EVENT IN THE HEART OF LONDON.

OUR RESTAURANT OFFERS AN EXCEPTIONAL DINING EXPERIENCE FEATURING HOMEMADE PASTA, SEASONAL VEGETABLES, AND UNIQUE DESSERTS.



THE VAULT IS LOCATED ON THE LOWER FLOOR AND PERFECT FOR LARGE GROUPS. IT IS SEPARATED INTO 4 AREAS AND A BEAUTIFUL SPACE WITH LOTS OF POCKETS.

JOIN US SEATED FOR UP TO 50 GUESTS OR STANDING FOR UP TO 60. AVAILABLE WITH A SEATED SET MENU OR STANDING WITH CANAPES & BOWL FOODS.

OUR VAULT ROOM IS IDEAL FOR CORPORATE PARTIES WITH THE POSSIBILITY TO HIRE YOUR OWN DJ TO DANCE THE NIGHT AWAY.



THE VAULT



LOCATED ON THE FIRST FLOOR OF VYTA, OUR LOUNGE BAR IS PERFECT TO RELAX WITH FRIENDS, COLLEAGUES OR FAMILY AND ENJOY BEAUTIFUL VIEWS OF COVENT GARDEN FROM OUR PRIVATE BALCONY AND BAR.

JOIN US SEATED FOR UP TO 35 GUESTS OR STANDING FOR UP TO 50. AVAILABLE WITH CANAPES & BOWL FOODS ONLY.

OUR LOUNGE ROOM IS IDEAL FOR CORPORATE PARTIES WITH THE POSSIBILITY TO HIRE YOUR OWN DJ FOR THE EVENING TO DANCE THE NIGHT AWAY.



THE LOUNGE



CHRISTMAS SET MENU

2 COURSE £39PP - 3 COURSE £49PP

STARTERS

HOMEMADE FOCACCIA (G)

BEETROOT AND GIN CURED SALMON (F, SD)

Salmon cured in gin, beetroot & dill for 24 hours, served with a tangy gin vinaigrette, diced cucumber & raw beetroot.

LEEK AND POTATO SOUP PARMA HAM CRUMB (C, SD)

Classic leek & potato soup served with parma ham crumb & parsley oil.

CHICKEN LIVER PATE ON BRIOCHE (G, SD, D) + £5 SUPPLEMENT

Chicken liver pate served with red onion chutney & toasted sourdough.

SCALLOPS SERVED WITH CITRUS BUTTER AND CARAMELIZED

FOIE GRAS (SH, SO) +£8 SUPPLEMENT

Seared Scallops served with ponzu butter, foie gras with caramelised onion & crispy leek.

STUFFED PORTOBELLO MUSHROOM (D, SD, G)

Served with a mix of dried fruits orange zest and quinoa

BEETROOT CARPACCIO (SD)

Served with Capers, balsamic glaze, Vegan parmesan, and rocket.

MAINS

ROAST TURKEY (D, SD, C)

Turkey breast wrapped in smoked streaky bacon with sage and onion stuffing.

LEG OF LAMB

Marinated in rich herbs and roasted.

HONEY GLAZED GAMMON (SD, C)

Cooked in a rich vegetable broth & roasted with a honey glaze.

BRAISED OX CHEEK (D, C, SD) +£8 SUPPLEMENT

Braised in a rich red wine broth, served with creamy mash, pickled roasted peppers and crispy shallots.

SALT BAKED SEABASS BEURRE BLANC (F, E, D, SD) + £15 SUPPLEMENT

1kg Seabass covered in a salt, citrus & thyme mix with beurre blanc, served with a fennel & orange salad.

CAULIFLOWER STEAK

Marinated in smoked paprika, cinnamon and dark brown sugar.

VEGAN SHEPHERDS PIE WITH TRUFFLE (SD, SO, C)

Truffle mash with a rich lentil and mushroom stew.

SHARING SIDES

HONEY ROASTED ROOT VEGETABLES

Carrots, potato & parsnip

BRUSSEL SPROUTS

Blanched sprouts, panfried with guiancale & ajillo. Served with parmesan.

EXTRAS

PIGS IN BLANKET (G, SD) +£3 SUPPLEMENT

Traditional British mini sausages wrapped with bacon.

CAULIFLOWER CHEESE (D, G, F) +£3 SUPPLEMENT

Classic cauliflower cheese, served with Sicilian crumbs.

RED CABBAGE (SD) +£2 SUPPLEMENT

Spiced slowly cooked red cabbage with red wine.

DESSERTS

CHRISTMAS PUDDING (D, E, N, SD)

Christmas pudding served with brandy butter

HAZELNUT PRALINE ÉCLAIR (G, N, D, E)

Pastry filled with a hazelnut cream.

PANETTONE (G, E, M, N) +£5 SUPPLEMENT

MINCE PIES (G, E, N, D, S) +£4 SUPPLEMENT





CANAPE & BOWL FOOD MENU

3 Canapes for £15pp
5 Canapes for £25pp
7 Canapes for £39pp

3 Bowls for £29pp
5 Bowls for £48pp
7 Bowls for £67pp

CANAPES

LOBSTER BUN £6
SALT FISH CROQUETTAS £6
OXTAIL MAC AND CHEESE BALLS £6
SEARED RED PRAWNS £6
PADRON PEPPERS £5
SPICED CHICKEN LOLLIPOPS £6
NDUJA MOUSE ON SOURDOUGH BREAD £6
SPICY PORTOBELLO MUSHROOM SERVED WITH MANGO SALSA £5
OXTAIL BUN £6
SPICED CHICKEN BUN £6
ACKEE SOFRITO BUN £6
TRICOLORE £6
MARITONZO £5
CREMA CATALANA £5
RUM BABA £5
MINCE PIES £5

BOWL FOODS

DUCK BREAST RISOTTO £12
SWORDFISH TAGLIOLINI £11
COURGETTE PAPPARDELLE £9
PAPPARDELLE GENOVESE £10
RED PRAWNS SCIALATELLI £11
ROASTED AUBERGINE ROMESCO £10
RIBEYE WITH CONFIT POTATO PUREE £15





DRINKS PACKAGES

PROSECCO RECEPTION £12 GLASS / £48 BOTTLE

UNLIMITED BAR

BEER, WINE & SOFT DRINKS

2 HOURS: £40PP

3 HOURS: £55PP

4 HOURS: £70PP

UNLIMITED BAR

BEER, WINE, SOFT DRINKS & SPIRIT MIXERS

2 HOURS: £50PP

3 HOURS: £75PP

4 HOURS: £95PP

UNLIMITED BAR

BEER, WINE, SOFT DRINKS, SPIRIT MIXERS
& CLASSIC COCKTAILS

2 HOURS: £90PP

3 HOURS: £110PP

4 HOURS: £130PP





FOOD

OUR FOOD PHILOSOPHY IS ALL ABOUT AUTHENTIC ITALY WITH A CONTEMPORARY APPROACH. INSPIRED BY THE RAW ELEMENTS OFFERED BY NATURE, WE REINTERPRET TIMELESS-QUALITY ITALIAN DISHES TO OFFER YOU WHAT ITALIAN QUALITY MEANS TODAY. WE PRIDE OURSELVES IN OFFERING EXCEPTIONAL INGREDIENTS, PAIRED WITH A UNIQUE ATMOSPHERE.

WE OFFER SET MENUS OR CANAPES & BOWL FOODS PRICED PER PERSON.

OUR COMMITMENT TO SEASONALITY AND SOURCING THE FINEST INGREDIENTS REMAINS UNWAVERING. ALL OUR MENUS CAN BE TAILORED FOR ALLERGIES AND DIETARIES; PLEASE LET OUR TEAM KNOW WHEN YOU MAKE YOUR RESERVATION.



EXTRAS

WITH COMPLIMENTS...

Dedicated Events Team

Personalised Menu with Logo

Personal Bartender & Waiting Team

Cloakroom

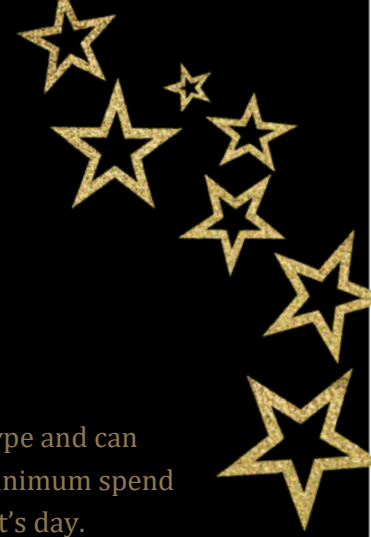
AVAILABLE WITH HIRE FEE...

DJ

Fire Dancers

Burlesque Dancers

Magician



OUR PRICES

Our pricing is tailored to the specific event type and can be consulted with enquiries. We require a minimum spend for exclusive private hires based on the event's day.

* Prices include VAT and exclude a discretionary 12.5% service charge, which will be added to the final bill.

A **50% holding deposit** is required to secure your booking for all type of events.

The remaining balance will be required to be paid in full no later than 14/30 days prior your event date.

Please note we prepare / charge according to the number of guests booked, so we appreciate prior knowledge of those unable to attend.

Cancellation policy:

Cancellations more than one month before an event will be reimbursed. Cancellations between one month and seven days before an event will forfeit the 30% deposit.

Any cancellation for private hires within **78 hours** of the event will forfeit the 100% deposit.

Please get in touch with us at reception@vytacoventgarden.com with any event enquiries.



STANDARD OPENING HOURS

Monday & Tuesday: 12:00 - 22:00

Wednesday & Thursday: 12:00 - 22:30

Friday & Saturday: 12:00 - 23:00

Sunday: 12:00 - 22:00

Late licence available upon request*

*For any booking enquiries, please contact
our events team at:*

reception@vytacoventgarden.com

OR call us on: +44 20 7654 3030

**21 The Market, Covent Garden
London WC2E
8RD**

@vytacoventgarden

www.vytacoventgarden.co.uk