

THE LANGHAM AFTERNOON TEA WITH WEDGWOOD £55.00

Choose from our extensive range of teas with the assistance of our tea sommelier

A selection of indulgent finger sandwiches including

Burford Brown egg, marinated artichoke, rosemary bread
Classic English cucumber, cream cheese, chives
Beef Pastrami, sauce 'Albert', watercress, caramelised onion bread
Scottish smoked salmon, cocoa rye bread, preserved lemon
Classic 'prawn cocktail', iceberg, potato bun, tomato powder

A selection of classic and raisin scones from our Palm Court bakery
with Cornish clotted cream and strawberry preserve

A selection of exquisite pastries inspired by Wedgwood collections

Spherically Challenged - Creamy coconut, liquid raspberry and Manjari mousse
One in a Million - Caramelised puff pastry, vanilla infused mascarpone, strawberry coulis
Paris Brest - Crunchy choux pastry, lightened pecan cream and caramelised pecans
Leki Grey - An airy sponge rolled with a pink grapefruit confit and dressed with an 'Earl Grey'
cream
Simply Shot- Ultra creamy cheesecake with fig and blackcurrant compote, cinnamon and brown
sugar sponge

All prices are inclusive VAT. A discretionary 12.5% service charge will be added to your bill.

A minimum charge of £49.00 per person will be applied between 12.00 and 17.00 hrs.

Food Allergies or Intolerances

If you are allergic to any food products, please advise a member of the service team.

Information about ingredients is available on request.

THE LANGHAM AFTERNOON TEA WITH WEDGWOOD

The Langham Afternoon Tea with Wedgwood accompanied by a glass of Perrier-Jouët Grand Brut NV	£65.00
Additional glass of Perrier-Jouët Grand Brut NV	£19.00
The Langham Afternoon Tea with Wedgwood accompanied by a glass of Perrier-Jouët Blason Rosé NV	£69.00
Additional glass of Perrier-Jouët Blason Rosé NV	£26.00
The Langham Afternoon Tea with Wedgwood accompanied by a glass of Perrier-Jouët Blanc de Blancs NV	£79.00
Additional glass of Perrier-Jouët Blanc de Blancs NV	£30.00



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A minimum charge of £49.00 per person will be applied between 12.00 and 17.00 hrs.

Food Allergies or Intolerances

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Information about ingredients is available on request.

THE LANGHAM HIGH TEA WITH WEDGWOOD £62.00

Choose from our extensive range of teas with the assistance of our tea sommelier

A selection of indulgent finger sandwiches including

Burford Brown egg, marinated artichoke, rosemary bread
Classic English cucumber, cream cheese, chives
Beef Pastrami, sauce 'Albert', watercress, caramelised onion bread
Scottish smoked salmon, cocoa rye bread, preserved lemon
Classic 'prawn cocktail', iceberg, potato bun, tomato powder

With your choice of one of the following

Burrata, Isle of Wight tomatoes, Kalamata olives, basil cress
Crisp parcel of smoked salmon and brie, preserved lemon, granny smith
Crab and herb mayonnaise, black fig, smoked bacon

A selection of classic and raisin scones from our Palm Court bakery with Cornish clotted cream and strawberry preserve

A selection of exquisite pastries inspired by Wedgwood collections

Spherically Challenged - Creamy coconut, liquid raspberry and Manjari mousse
One in a Million - Caramelised puff pastry, vanilla infused mascarpone, strawberry coulis
Paris Brest - Crunchy choux pastry, lightened pecan cream and caramelised pecans
Leki Grey - An airy sponge rolled with a pink grapefruit confit and dressed with an 'Earl Grey' cream
Simply Shot- Ultra creamy cheesecake with fig and blackcurrant compote, cinnamon and brown sugar sponge

All prices are inclusive VAT. A discretionary 12.5% service charge will be added to your bill.

A minimum charge of £49.00 per person will be applied between 12.00 and 17.00 hrs.

Food Allergies or Intolerances

If you are allergic to any food products, please advise a member of the service team.

Information about ingredients is available on request.

THE LANGHAM HIGH TEA WITH WEDGWOOD

The Langham High Tea with Wedgwood	£72.00
accompanied by a glass of Perrier-Jouët Grand Brut NV	
Additional glass of Perrier-Jouët Grand Brut NV	£19.00
The Langham High Tea with Wedgwood	£77.00
accompanied by a glass of Perrier-Jouët Blason Rosé NV	
Additional glass of Perrier-Jouët Blason Rosé NV	£26.00
The Langham High Tea with Wedgwood	£88.00
accompanied by a glass of Perrier-Jouët Blanc de Blancs NV	
Additional glass of Perrier-Jouët Blanc de Blancs NV	£30.00



All prices are inclusive VAT. A discretionary 12.5% service charge will be added to your bill.

A minimum charge of £49.00 per person will be applied between 12.00 and 17.00 hrs.

Food Allergies or Intolerances

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Information about ingredients is available on request.

LANGHAM BLENDS

Created by Alex Probyn, Master of Tea.

After years blending for one of the world's leading brands, master tea taster Alex Probyn began to blend individual teas and herbal infusions for his friends and family, based on their personalities.

His creations became world famous. He sources his teas from the very finest estates around the world.

THE 150TH ANNIVERSARY LANGHAM BLEND

The most complex tea blend in the world! A truly unique combination of 150 ingredients, blended to commemorate 150 years of The Langham. A blend of white, green, oolong and black tea combined with herbs, spices, fruits and flowers from around the globe - a remarkably smooth and mellow taste experience.

THE LANGHAM BLEND

A sophisticated blend of Second Flush Indian Assam for a malty flavour, First Flush Indian Darjeeling; the 'champagne' of teas with delicate muscatel charm and seasonal Uva High Grown Sri Lankan for a light, citrus character.

PALM COURT EXOTIC BLEND

A truly unique blend of finest quality Chinese white tea, Hibiscus flowers, Rosehip and pink Rose petals; provides a light, zesty and perfumed twist on the more classic character of white tea.

THE LANGHAM, LONDON – CHILDREN'S BLEND

Specially sourced blend of dried rooibos, flowers and rhubarb creates this exclusive herbal infusion. It has a fragrant and clear taste and is a delicious caffeine-free beverage.

ENGLISH FLOWER BLEND

A herbal infusion of unique British flowers comprising chamomile, rose petals, elderflower and lavender crafting a heavenly aromatic blend.

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A minimum charge of £49.00 per person will be applied between 12.00 and 17.00 hrs.

Food Allergies or Intolerances

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Information about ingredients is available on request.

WEDGWOOD TEAS

Wedgwood teas are about lifestyle and offer something for everyone. From favourite, traditional teas to rare and exclusive teas that have been lovingly sourced from ancient tea gardens by Wedgwood's Master of Tea.

CLASSIC TEAS

WEDGWOOD ORIGINAL

Strong, mouth-filling and powerful with hints of malty sweetness and caramelised sugar.

ENGLISH BREAKFAST

This blend brings together the smooth sweet maltiness of Assam teas, the brisk golden character of Ceylon teas and the bold strength of Kenyan teas.

PURE DARJEELING

Grown high in the foothills of the Himalayas, Darjeeling tea is delicate and light with a very slight hint of astringency.

ORANGE PEKOE

A brisk, smooth, light blend with a bright liquor.

PURE CEYLON

A distinctive aromatic tea with a refreshing full flavour.

EARL GREY

A fragrant, light black tea blend scented with natural oil of Bergamot, a citrus fruit that is cultivated in Italy.

All prices are inclusive VAT. A discretionary 12.5% service charge will be added to your bill.
A minimum charge of £49.00 per person will be applied on a Friday, Saturday and Sunday between 12.00 and 19.00 hrs.

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Information about ingredients is available on request.

SPECIALITY TEAS

CEYLON UVA

Bright and vibrant, mouth-filling, with hints of wintergreen.

NILGIRI FROST

Notes of mountain grasses and intense fruitiness with hints of the sweetness of ripening barley.

MASTER XU'S DA HONG PAO SUPPLEMENT £20.00

This complex tea has a dark roasted character with subtle fruity apricot and peach notes.

WHITE TEAS

WHITE APRICOT

A delectable combination of White Peony leaves and succulent ripe apricots.

GREEN TEAS

CHUN MEE

Clean, full-bodied and slightly astringent with a hint of toastiness.

YIN HAO LOTUS

Downy silvery leaf flavoured with jasmine blossoms to give exotic, delicate, refined jasmine notes.

MOROCCAN MINT

Full flavoured gunpowder green tea with the refreshing tang of dried mint.

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INFUSIONS AND OOLONGS

ORANGE BLOSSOM

Open, dark brown oolong leaves are blended with orange peel to give a smooth subtle tea with a distinctive citrus flavour.

LEMON AND GINGER

Nigerian ginger is cut and dried to give a quick-brewing, hearty flavour and a spicy kick.

STRAWBERRY AND KIWI

A blend of real fruit pieces and flavour combine to make a refreshing fruity caffeine-free drink that's perfect for hot summer days.

VANILLA ROOIBOS

Rooibos (Red Bush) is grown in South Africa. It is caffeine-free and high in antioxidants and said to be soothing, calming, good for colic, good for the skin, anti-viral, and anti-inflammatory. The liquor is bright and rich with a sweet citrus note and a light, sweet, vanilla character.

FLAVOURED TEAS

PEACH WITH FLOWERS

Black China leaf decorated with marigold petals and scented with the sweet fruitiness of ripe peaches.

ROSE CONGOU

A light black tea with the gently exotic perfume of summer roses.

DECAFFEINATED TEA

DECAFFEINATED CEYLON

Bright and sweet with a little fullness.

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A minimum charge of £49.00 per person will be applied on a Friday, Saturday and Sunday between 12.00 and 19.00 hrs.

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Information about ingredients is available on request.

GOLDEN BEAUTIFUL EYEBROW.

£15

ALSO KNOWN AS JIN JUN MEI

Exquisite black tea - the rarest of them all- hand rolled from buds by Master Wen in the protected forests of Wu Yi Shan.

ORIGIN AND CRAFT:

This tea comes from deep in the forests of the Wu Yi Shan Nature Reserve, in Fujian Province, Eastern China. It is one of the most precious and rare teas in the world- a black tea made only from tiny spring buds. Like white silver tip tea it is made entirely from these tender spring buds- no open leaf. The buds are painstakingly plucked before they unfurl to the first flush of spring leaves. The varietal used yields only tiny slender buds, unlike the Big White of silver tip. These extremely tender, delicate leaf-buds are then delicately hand-rolled. This Jin Jun Mei was rolled by Mr Yen, one of only three masters who roll Jin Jun Mei tea of this grade. He needs over 100,000 buds for each kilo. The tiny tea gardens allowed within the Nature Reserve can not produce more. So this is it.

PANAMA GEISHA - V60 COFFEE

£12

Camilla Borlotti our Head Barista has travelled to Panama to source and exclusively import a coffee bean for Palm Court at The Langham, London.

Her search had chosen Los Lajones Farm located 2,100m above sea level in a small micro lot that is currently the highest grown Geisha coffee in all of South America to be the special bean you will drink today.

Camilla also roasts the coffee in the hotel twice a week to guarantee the freshness of the cup you receive, roasting to a light roast it will offer flavours of raisin, jasmine and stewed fruits, good acidity complemented by body and sweet tones.

She would be happy to tell you all about her trip and how she has sourced and roasted this special bean whilst she brews this in a Japanese V60 Filter at your table, please ask our team about Camilla's schedule and our coffee availability.