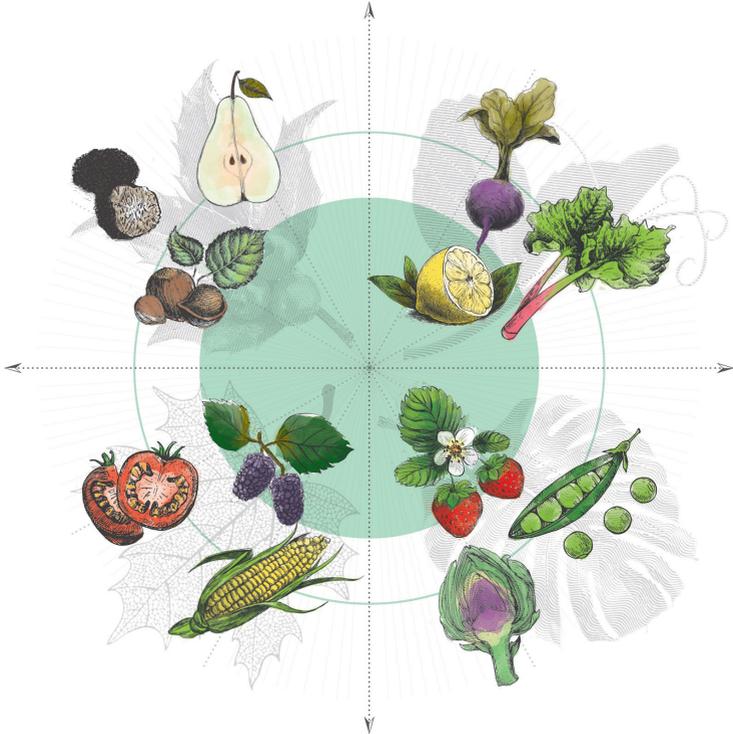


SEASONALITEA



“2018 Winner of Best Tea Service at the Afternoon Tea Awards”

A WINTER SEASONALITEA MENU

When The Langham, London opened in 1865 it offered a delightful new meal, afternoon tea, which until then had only been served in the most aristocratic homes. Today we offer you Seasonal Tea, a fresh new take on this tradition.

Our Seasonal Tea menu is focused on using the very best produce as the seasons change. By sourcing impeccable ingredients when they are at their absolute peak, we aim to create both sweet and savoury delicacies that taste exquisite! What's more, we've identified a range of special teas that complement the flavours of the season.

We recommend you enjoy the patisserie before the scones. This simple switch should help to give you a feeling of lightness at the end of the tea and is another step in our continued search to serve "the perfect tea".

Where possible we source our ingredients locally and are proud to work with the best suppliers from the UK and beyond. Our savouries feature seasonal flavours, such as Avruga caviar, harissa and Cornish Monk's beard.

In our patisserie selection we feature the finest seasonal produce such as the tastiest Yorkshire rhubarb with Ticklemore cheesecake and blood oranges in a beautiful vanilla rice tart.

As the best ingredients don't just change season by season, but actually week by week, some of our sweet treats will change on a very regular basis. So every excuse to visit us again, soon!

Bon Appétit from the Palm Court Team.

THE LANGHAM TRADITIONAL AFTERNOON TEA

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

A selection of indulgent finger sandwiches including

Smoked chicken, pickled apricot, leeks, harrisa bread
Peppered roast ham, cornichons, honey mustard, walnut bread
Scottish smoked salmon, avruga caviar, dill , brioche bun
Classic cucumber, cream cheese and herbs, white bread
Burford brown egg, monk's beard, celery, granary bread



Our exquisite pastries inspired by the heritage of our Pastry Chefs

Pineapple + Coriander = X - Lightly confit pineapple, coriander oil and caramelised crunch
Like a petit Lu - Sablé biscuit, chocolate and Tahitian vanilla milk jelly
Tickled pink - Rhubarb compote, Ticklemore cheesecake and white chocolate biscuit
Zing n rice- Blood orange, creamy rice in a shell of almond sablé
Unashamedly Pistachio - Pistachio tea cake, orange blossom cream and caramelised pistachio



**Classic and raisin scones from our Palm Court bakery
served with Cornish clotted cream and Chef's seasonal preserves**

The Langham Afternoon Tea 62

Afternoon Tea with a glass of Taittinger Brut NV 76

Afternoon Tea with a glass of Taittinger Brut Prestige Rosé NV 81

All prices are inclusive VAT. A discretionary 12.5% service charge will be added to your bill.
All wines by the glass are available in 125ml measure upon request and all spirits are available
in 25ml measure upon request. Vintages are subject to change and may vary through the year.

All beverages are subject to availability. If you are allergic to any food product,
please advise a member of the service team.

THE LANGHAM HIGH TEA

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

A selection of indulgent finger sandwiches including

Smoked chicken, pickled apricot, leeks, harrisa bread
Peppered roast ham, cornichons, honey mustard, walnut bread
Scottish smoked salmon, avruga caviar, dill , brioche bun
Classic cucumber, cream cheese and herbs, white bread
Burford brown egg, monk's beard, celery, granary bread

With your choice of one of the following

Lobster cocktail, Avocado, Cep sablé
Ox cheek tartlet, Mushroom, Red Leicester
Roasted Squash, Comte, Pickled Beetroot Tartlet

Our exquisite pastries inspired by the heritage of our Pastry Chefs

Pineapple + Coriander = X - Lightly confit pineapple, coriander oil and caramelised crunch

Like a petit Lu - Sablé biscuit, chocolate and Tahitian vanilla milk jelly

Tickled pink - Rhubarb compote, Ticklemore cheesecake and white chocolate biscuit

Zing n rice- Blood orange, creamy rice in a shell of almond sablé

Unashamedly Pistachio - Pistachio tea cake, orange blossom cream and caramelised pistachio

**Classic and raisin scones from our Palm Court bakery
with Cornish clotted cream and our Chef's seasonal preserves**

The Langham High Tea 68

High Tea with a glass of Taittinger Brut NV 82

High Tea with a glass of Taittinger Brut Prestige Rosé NV 87

All prices are inclusive VAT. A discretionary 12.5% service charge will be added to your bill.
All wines by the glass are available in 125ml measure upon request and all spirits are available
in 25ml measure upon request. Vintages are subject to change and may vary through the year.

All beverages are subject to availability. If you are allergic to any food product,
please advise a member of the service team.

BLACK TEAS

EARL GREY, RUHUNA, SRI LANKA

A delicious full-bodied base black tea from Ruhuna in Sri Lanka. A touch of natural bergamot tempers the tea's natural richness and gives the tea its delicious, citrusy note.

DARJEELING 2ND FLUSH, DARJEELING, INDIA

A tippy Darjeeling Second Flush tea encapsulates the best of the summer season of this famous region. Lighter and more fragrant than other Indian black teas, this particular darjeeling tea combines warming and comforting aromatic flavours with a deeply refreshing taste and enough body to make it a classic afternoon tea.

CEYLON & ROSE, RUHUNA, SRI LANKA

A low-grown, medium bodied Ceylon tea - the perfect partner to sweet, beautifully floral whole rosebuds. The result is a deeply fragrant black tea, ideal to savour over a long, relaxed afternoon.

RED DRAGON, YUNNAN, CHINA

Red Dragon is a unique and exceptional tea, processed by masters as a black tea using a tea cultivar traditionally used for oolong tea. This gives the tea a syrupy, rich texture, fruity aroma and an enticing flavour of dark berries, ginger, caramel and chocolate.

CHAI, UDA DIMBULLA, SRI LANKA

A blend of fine whole leaf Ceylon tea, with strength enough to shine alongside the whole cardamom pods, star anise and a delicate blend of exotic spices. The resulting Chai tea has a spicy flavour and sweet aroma that'll warm and comfort on any winter day.

WHITE TEAS

WHITE PEONY, FUJIAN, CHINA

Sets of two deep green leaves, and a downy silver bud produce a pale golden green infusion full of sweet notes of honey and refreshing cucumber and melon. Our White Peony combines the delicate flavour of Silver Needle white tea with the depth and complexity of a green tea.

JASMINE SILVER NEEDLE, YUNNAN, CHINA

Jasmine Silver Needle white tea marries the finest Silver Needle white tea with the fragrance of fresh jasmine flowers. It is delicate and soothing, the perfect partner for a moment of calm focus.

GREEN TEAS

ORGANIC JADE SWORD, HUNAN, CHINA

A grassy, spring-flower aroma emanates from a beautifully bright green infusion that is full of sweet, succulent flavour: the essence of spring.

SENCHA, SHIZUOKA, JAPAN

Our Japanese Sencha is picked in May on the banks of the Sasama river in Kawane, Shizuoka, expertly steamed and rolled to give its satisfyingly thick texture and sweet, grassy-fresh taste.

GENMAICHA, SHIZUOKA, JAPAN

The Japanese word 'Genmaicha' – literally translating as 'brown rice and tea' – refers to the addition of rice to a green tea base. White popped rice kernels float on toasted brown rice and dark green tea leaves. Where many versions of this tea have as much as 70% rice content, ours is a beautiful balance of 50% rice, 50% tea.

OO LONG TEAS

ALI SHAN, CHIAYI, TAIWAN

Grown in the lofty heights of taiwan's most-treasured national park, Ali Shan 'Mount Ali' Oolong teas are famous for their outstanding aroma and flavour. Ali Shan boasts fresh notes o spring flowers with depth of mango and apricot.

YELLOW GOLD, FUJIAN, CHINA

Yellow Gold Oolong combines the full-bodied, caramelised biscuit flavour typical of oolong teas with the grassy freshness of spring green teas. The tea is composed of hand-rolled leaf which open on infusion to give a characteristic yellow-gold infusion with lime-green hues.

HERBAL INFUSIONS

PEPPERMINT

A high-quality, loose leaf peppermint tea picked whole and slowly dried to retain essential oils, colour and flavour, rendering an intensely refreshing, smooth and invigorating infusion with a long finish.

CHAMOMILE

Composed only of the freshest, brightest and whole loose leaf chamomile flowers for a clean and fresh, caffeine-free infusion with clear chamomile taste. Our Chamomile Tea is dried slowly to retain essential oils, flavour and aroma, ideal to enjoy at any time of the day.

RASPBERRY & ROSE

A stunning fruit and floral tea, the subtle perfume of whole rosebuds is imbued with the tart fragrance of real raspberry pieces and the ripe, fruity aroma of osmanthus flowers.

ROOIBOS

High grade and flavourful leaves of this South African herb render a sweet, honeyed and naturally vanilla-flavoured infusion. Caffeine-free, this herbal tea is ideal for enjoying at any time of day – for its rich, delicious taste.

LANGHAM GIFTS

The dazzling Palm Court is famed as the place where the tradition of Afternoon Tea was born, over 150 years ago, an indulgence that lives on today as Seasonalitea at The Langham. Why not take a reminder of your experience to share with family and friends.

**Selection of seasonal Langham preserves,
created by Andrew Gravett, Executive Pastry Chef**

Fig & Spice

Strawberry

Raspberry & Star Anise

Apricot & Vanilla

Greengage & Ginger

Cherry & Tonka

White Peach & Thyme

Pineapple Timut

Mandarine marmalade

Rhubarb and poppy

Afternoon Tea Vouchers

Treat someone special to the gift of Langham

Traditional Afternoon Tea

The Langham Afternoon Tea With a glass of Taittinger Brut Réserve NV

Palm Court's Afternoon Tea Masterclass

Enquire with our team for different voucher options towards creating the perfect lavish Langham experience. Beautifully presented, a gift voucher from The Langham, London is sure to delight.