

THE LANGHAM  
TRADITIONAL AFTERNOON TEA

**Finger Sandwiches and Savouries** 498 kcals

Coronation Cotswolds Chicken  
*Roast free-range chicken, curried "butter", coriander*

Aged Beef Sirloin  
*Celeriac remoulade, watercress*

Highland Cured Smoked Salmon  
*Smoked Scottish salmon, lemon buttermilk, capers, chive*

Truffled Burford Brown Egg  
*Burford Brown egg mayonnaise, Black Winter truffle, Mustard cress*

Potato Farl  
*Crème fraiche, Oscietra Caviar*



**Cakes and Pastries** 733 kcals

El Dorado 12-Year Raisins, Vanuatu 66% Chocolate Mousse  
Coconut and Mango Tartelette  
Rose, Raspberry and Champagne Charlotte  
Custard Cream



**Classic and Raisin Scones** 385 kcals

Served with Cornish clotted cream and homemade seasonal preserves



**Totally Chocolate Tea Cake** 95 kcals

The Langham Afternoon Tea £85  
Including a Glass of Champagne £100, or Rosé Champagne £105

All prices are inclusive of VAT. A discretionary 12.5% service charge will be added to your bill. Please kindly inform a member of staff if you have a food allergy, intolerance, or coeliac disease before ordering. Whilst we do take care to avoid-cross contamination to cater safely for all guests, all dishes are prepared in our kitchens and may contain traces of other ingredients. Adults need around 2000 kcal a day.

THE LANGHAM  
TRADITIONAL AFTERNOON TEA  
*Vegetarian*

**Finger Sandwiches and Savouries** 501 kcals

Coronation Chickpea  
*Crispy Fried Chickpea, curried "butter", piment d'espelette, coriander*

Champagne Cucumber  
*Champagne Pickled Cucumber, Minted Cream Cheese, Radish*

Salt Baked Celeriac  
*Baked Celeriac, black garlic emulsion, pickled mushroom*

Truffled Burford Brown Egg  
*Burford Brown egg mayonnaise, Black Winter truffle, Mustard cress*

Potato Farl  
*Crème fraiche, Winter Truffle*



**Cakes and Pastries** 733 kcals

El Dorado 12-Year Raisins, Vanuatu 66% Chocolate Mousse

Coconut and Mango Tartelette

Rose, Raspberry and Champagne Charlotte

Custard Cream



**Classic and Raisin Scones** 385 kcals

Served with Cornish clotted cream and homemade seasonal preserves



**Totally Chocolate Tea Cake** 95 kcals

The Langham Afternoon Tea £85  
Including a Glass of Champagne £100, or Rosé Champagne £105

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THE LANGHAM  
TRADITIONAL AFTERNOON TEA  
*Vegan*

**Finger Sandwiches and Savouries** 489 kcals

Coronation Chickpea  
*Crispy Fried Chickpea, curried "butter", piment d'espelette, coriander*

Champagne Cucumber  
*Champagne Pickled Cucumber, Minted Cream Cheese, Radish*

Salt Baked Celeriac  
*Baked Celeriac, black garlic emulsion, pickled mushroom*

Heritage Beetroot  
*Golden Beetroot, Vegan Nduja, Balsamic*

Potato Farl  
*Crème fraîche, Winter Truffle*



**Cakes and Pastries** 633 kcals

Vanuatu 66% Chocolate Mousse  
Coconut and Mango Tartelette  
Rose, Raspberry and Lychee Charlotte  
Vanilla Cheesecake Custard



**Classic and Raisin Scones** 385kcals

Served with lemon cream and homemade seasonal preserves



**Totally Chocolate Tea Cake** 65 kcals

The Langham Afternoon Tea £85  
Including a Glass of Champagne £100, or Rosé Champagne £105

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THE LANGHAM  
TRADITIONAL AFTERNOON TEA  
*Gluten-free*

**Finger Sandwiches and Savouries** *505kcal*

Coronation Cotswolds Chicken  
*Roast free-range chicken, curried "butter", coriander*

Aged Beef Sirloin  
*Celeriac remoulade, watercress*

Highland Cured Smoked Salmon  
*Smoked Scottish salmon, lemon buttermilk, capers, chive*

Truffled Burford Brown Egg  
*Burford Brown egg mayonnaise, Black Winter truffle, Mustard cress*

Potato Farl  
*Crème fraiche, Oscietra Caviar*



**Cakes and Pastries** *633 kcal*

Vanuatu 66% Chocolate Mousse  
Coconut and Mango Tartelette  
Rose, Raspberry and Lychee Charlotte  
Vanilla Cheesecake Custard



**Classic and Raisin Scones** *385 kcal*

Served with Cornish clotted cream and homemade seasonal preserves



**Totally Chocolate Tea Cake** *65 kcal*

The Langham Afternoon Tea £85  
Including a Glass of Champagne £100, or Rosé Champagne £105

All prices are inclusive of VAT. A discretionary 12.5% service charge will be added to your bill. Please kindly inform a member of staff if you have a food allergy, intolerance, or coeliac disease before ordering. Whilst we do take care to avoid-cross contamination to cater safely for all guests, all dishes are prepared in our kitchens and may contain traces of other ingredients. Adults need around 2000 kcal a day.

## OUR TEA & COCKTAIL SELECTION

### **The Langham Breakfast Tea**

*Assam, India*

A rich and malty single origin tea from Assam's finest tea gardens

### **Earl Grey**

*Ruhuna, Sri Lanka*

A Michelin-starred chef's blend of the finest Bergamot-infused black tea

*Pair with our Earl Grey Tea Cocktail £21*

*Hendricks gin, bergamot syrup, bergamot purée*

### **Phoenix Honey Orchid**

*Shuangji Garden, Guangdong, China*

Dark roasted and fragrant with notes of orange, vanilla and honey

*Pair with our Rooibos & Hibiscus Tea Cocktail £19*

*Grey Goose Le Citron, Cointreau, sorrel, grapefruit*

### **Organic Sencha**

*Marusen Isagawa Cooperative, Shizuoka, Japan*

A green tea steamed to give a grassy, umami taste and thick texture

*Pair with our Matcha Tea Cocktail £19*

*The Singleton 12YO, almond milk, matcha, agave*

### **Jasmine Silver Needle**

*Mengjiao Garden, Yunnan, China*

Fresh, pure, white tea balanced with a fragrant jasmine aroma

### **Whole Peppermint Leaf**

*Bavaria, Germany*

A cleansing menthol with undertones of caramel

### **Lavender, Chamomile & Lemongrass**

*France, Croatia & Thailand*

Uplifting infusions of floral aromas and soothing notes of citrus

*Pair with our Chamomile Tea Cocktail £20*

*Pisco El Gobernador, honey, lemon, Rathfinny Sparkling Wine*