

AFTERNOON TEA WITH WEDGWOOD

A SELECTION OF COLD SAVOURY DISHES

Creamy egg sandwich with cornichons and parsley

Queensland King prawn with dill crème fraiche and compressed cucumber

Tasmanian smoked salmon with citrus cream cheese and snow peas tendrils

Milawa chicken with Birch & Waite mayonnaise and garden chives

A DUO OF WARM SAVOURY DISHES

Lobster vol au vent

Pork, sage and Cobram apple sausage roll with BBQ sauce

A SELECTION OF HAND-MADE PASTRIES

Mt. Fuji – Matcha cremeux, chestnut mousseline cream, sesame sponge and candied chesnut

Langham gingerly rose madeleine with raspberry ruby chocolate

Coconut macaroon, lime sable, passionfruit curd and passionfruit ganache

Quark cheese cake, speculoos genoise, red mulled wine jelly, spiced baby pear and almond crumb

Hazelnut dacquoise, Piemonte hazelnut praline and signature rum ganache

RAISIN SCONE AND PLAIN SCONE

Served with rose preserve, Yarra Valley pure cream and orange marmalade

BEVERAGES

Served with a glass of sparkling wine

Free flowing tea and espresso coffee

@LanghamMelbourne # CelebrateTheEveryday #LovingLangham

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THE LANGHAM
MELBOURNE

Remie Hess