

PALM COURT

THE LANGHAM AFTERNOON TEA
WITH WEDGWOOD



#PALMCOURT



THE HISTORY OF THE AFTERNOON TEA AT THE LANGHAM

Dating back to 1865, English Afternoon Tea is credited to the Duchess of Bedford. The legend says that the first lady to enjoy 'afternoon tea' was Anna Maria, the 7th Duchess of Bedford who lived at Woburn Abbey in Bedfordshire and was lady-in-waiting to Queen Victoria.

The Duchess of Bedford is said to have experienced a 'sinking feeling' in the middle of the afternoon one day and asked her footman to deliver all the tea making equipment with some bread and butter to her private room. She found this new meal so satisfying and enjoyable that she soon started inviting her special friends to join her for 'afternoon tea'.

Even when she went to stay with her aristocratic friends in their manor houses, she took her own kettle and tea making items with her so that she could continue her afternoon parties when she was away from home. The simple platefuls of bread and butter that first accompanied afternoon tea developed into much more elaborate selections of sandwiches, scones, buns, cakes, biscuits, gâteaux and fruit desserts.

The centre piece of The Langham, London - the dazzling Palm Court is famed as the place where the tradition of afternoon tea was born 150 years ago. An indulgence that lives on today and the heart of enchanting hospitality.



The Story

Back to the Classics is The Langham, London's new look on afternoon tea, bringing the craftsmanship of the team at the forefront of the creation.

Looking back at classical patisseries, we tasted, discussed and tried to understand them better. We hope to have enhanced them with a design and taste that will be more favourable to our guests and their modern lifestyle.

While brainstorming as a team, we noticed that words such as rich, overpowering and sweet were being used to describe the patisseries. That was the moment when we decided to try and reduce those in our own cakes.

Our main goal is to make healthier patisseries. We strive to reduce fats, sweetness in a cream or maybe the overall feeling of heaviness in a process we might use, while still offering a real sense of contentment.

The Pastry Team has been of paramount importance in creating this new concept, design and, of course, flavour. From making the lightest and flakiest puff pastry to re-thinking a classic cream that we have discussed, agreed and sometimes disagreed, we have finally created a new collection that we are proud of and that we hope will equally enamour our guests.

THE LANGHAM AFTERNOON TEA WITH WEDGWOOD £49.00

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, Sarawak pepper and preserved lemon cream
- 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

- Paris Brest - Crunchy Choux pastry, lightened Pecan cream and caramelised pecans
- Babalicious - Blackcurrant and star anise baba, Jivara whipped ganache, crunchy pearls
- Decidedly Madeleine - Madeleine sponge, passion fruit jelly wrapped in a coat of Itakuja
- Spherically Challenged - Creamy coconut, liquid raspberry and Manjari mousse
- One in a Million - Caramelised puff pastry, vanilla infused mascarpone

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.

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 NV Laurent - Perrier Brut	£59.00
Additional glass of NV Laurent - Perrier Brut	£17.00
The Langham Afternoon Tea with Wedgwood accompanied by a glass of NV Laurent - Perrier Rose	£64.00
Additional glass of NV Laurent - Perrier Rose	£25.00
The Langham Afternoon Tea with Wedgwood accompanied by a glass of Laurent - Perrier Grand Siècle	£75.00
Additional glass of Laurent - Perrier Grand Siècle	£30.00



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

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THE LANGHAM HIGH TEA WITH WEDGWOOD

£57.00

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, Sarawak pepper and preserved lemon cream
- Classic 'prawn cocktail', iceberg, potato bun, tomato powder

With your choice of one of the following

- Beetroot salad, goat's cheese, pecan crumble, honey dressing
- Crispy duck leg, cranberries, celeriac
- Smoked salmon, granny smith, cider reduction

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

- Paris Brest - Crunchy Choux pastry, lightened Pecan cream and caramelised pecans
- Babalicious - Blackcurrant and star anise baba, Jivara whipped ganache, crunchy pearls
- Decidedly Madeleine - Madeleine sponge, passion fruit jelly wrapped in a coat of Itakuja
- Spherically Challenged - Creamy coconut, liquid raspberry and Manjari mousse
- One in a Million - Caramelised puff pastry, vanilla infused mascarpone

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.

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	£67.00
accompanied by a glass of NV Laurent - Perrier Brut	
Additional glass of NV Laurent - Perrier Brut	£17.00
The Langham High Tea with Wedgwood	£72.00
accompanied by a glass of NV Laurent - Perrier Rose	
Additional glass of NV Laurent - Perrier Rose	£25.00
The Langham High Tea with Wedgwood	£83.00
accompanied by a glass of Laurent - Perrier Grand Siècle	
Additional glass of Laurent - Perrier Grand Siècle	£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 on a Friday, Saturday and Sunday between 12.00 and 19.00 hrs.

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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.

SILK ROAD BLEND

Finest Chinese Silver Needle white tea that has been dried with aromatic Jasmine flowers, combined with delicate pink whole Iranian rosebuds. A delicate and fragrant blend.

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.

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.

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.

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.

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

SNOW BUDS

Light and delicate with gentle hints of fresh-cut grass.

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.

Food Allergies or Intolerances

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

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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.

Food Allergies or Intolerances

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

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