

OUR AFTERNOON TEA

Since Palm Court's opening in 1865 and the first Grand Hotel to ever serve afternoon tea, The Langham, London has continued to celebrate this British tradition while putting a modern twist on classic favourites.

Overseen by Michel Roux Jr and created by Executive Pastry Chef Andrew Gravett, our menu is inspired by Britain's most beloved cakes, biscuits and sweets.

Our pastries pair perfectly with our selection of JING teas or Taittinger Champagne. Please do not hesitate to ask for pairing suggestions.

We recommend you enjoy our pastries before the sweet scones. This subtle change in service helps to give a feeling of contentment and lightness at the end of the tea. Another step in our continued search for the 'perfect tea'.

We hope this brings back some fond memories of your own and that you enjoy the offering as much as we did creating it for you.



THE LANGHAM
TRADITIONAL AFTERNOON TEA

A selection of indulgent finger sandwiches (414 kcal)

Smoked chicken, spiced apricot, hispi cabbage, harissa bread

Classic cucumber, cream cheese, chives, white bread

Scottish smoked salmon, mustard sour cream, rocket salad, whole grain bread

Cornish Burford Brown eggs, nutmeg, mustard cress, pain de mie

Ploughman's cheese scone, Pitchfork cheddar, pear and date chutney

Our exquisite pastries inspired by the nation's favourite treats (435 kcal)

Classic and raisin scones from our Palm Court bakery

served with Cornish clotted cream and chef's seasonal preserves (385 kcal)

THE LANGHAM AFTERNOON TEA £80

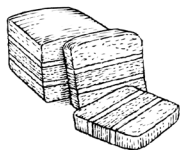
WITH CHAMPAGNE £95

WITH ROSÉ CHAMPAGNE £100

All prices are inclusive VAT. A discretionary 12.5% service charge will be added to your bill. If you have any food allergies or intolerances, please let us know before you order. As allergens are present in our kitchen and some of our ingredients have 'may contain' warnings, we cannot guarantee menu items will be completely free from a particular allergen.

Adults need around 2000 kcal a day.

ANGELICALLY ROLLED



Angel Cake

Rolled vanilla sponge, whipped coconut and pineapple compote

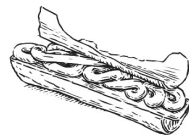


Re-Imagined



Twix

Crunchy shortbread, tainori cream, salted caramel



Re-Imagined

ALL ABOUT THE CRUNCH



Ginger Nut

Ginger biscuits, stem ginger spread and Dulcey namelaka



Re-Imagined



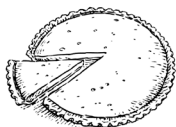
Party Ring

Almond sable, vanilla custard and poached rhubarb



Re-Imagined

TIME FOR SHARING



Gypsy Tart



Re-Imagined

*Muscovado and almond flan,
orange marmelade and mascarpone chantilly*

ADD A GLASS

Taittinger Brut Reserve 24

Taittinger Rosé 31

Gusbourne Brut Reserve 15

Copenhagen Organic Sparkling Tea 10

Wild Idol Alcohol Free Sparkling Rosé 10

OUR COCKTAIL SELECTION

French Lavender 75

Tanqueray Gin, Maraschino, French Lavender, Lemon, Taittinger Brut Champagne

Bergamot Sour

Tanqueray Gin, Italicus Rosolio, Lemon, Honey

Palm Court Cosmo

Grey Goose Citron, Cointreau, Sorrel, Lime

Hemingway Spritz

Tio Pepe Fino Sherry, Italicus Rosolio, Blue Butterfly Tea, Prosecco

Passion Fruit Mimosa

Taittinger Brut Champagne, Aperol, Passion Fruit, Lime

All cocktails 19

All prices are inclusive VAT. A discretionary 12.5% service charge will be added to your bill. If you have any food allergies or intolerances, please let us know before you order. As allergens are present in our kitchen and some of our ingredients have 'may contain' warnings, we cannot guarantee menu items will be completely free from a particular allergen.

Adults need around 2000 kcal a day.

OUR JING TEA SELECTION

Single garden British tea brand, JING, is on a mission to give you the best drinking experience while helping tea producers and their environments to thrive. To do this, they select distinctive single garden teas from Asia and build long-lasting, personal relationships with the tea masters who produce them.

Every tea in their range expresses the unique character of its garden and
maker

– from their Ali Shan, which encapsulates both the green, lush refreshment of the national park its grown in and the organic growing techniques pioneered by the Chen family who make it; to their Red Dragon, which is the result of a collaboration between a group of Chinese and Taiwanese tea experts working organically in a new tea area high in the mountains of Yunnan.

BLACK TEAS

Assam

India

The ultimate single origin 'english' breakfast tea, satisfying and robust with honeyed malt richness. Expertly blended from selected gardens in Assam, India, for a fortifying and malty black tea that is perfect with or without milk.

Earl Grey, Ruhuna

India

A delicious full-bodied base black tea from India. 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

Shanhugang Garden, 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

Yinpan Garden, 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

During the Qing Dynasty, Dragon Well was declared an ‘imperial’ tea by the emperor and has remained a sought after tea ever since. A genuine ‘Longjing’ can only come from protected areas with Hangzhou. It is the rich soils and terroir of these areas that impact a rich, velvety – thickness and texture that cannot be faked.

Dragon Well Supreme

Yong'an Garden, Hangzhou, China

Refreshingly complex, these young, spring picked buds have been selected from an organic garden surrounded by lush green forest. Skilfully pan-fired, they produce a tea with distinct chestnut notes and a velvety texture.

Organic Jade Sword

Baotian Garden, 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

Sasamodo Garden, 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

Abe River Garden, 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.

OOLONG TEAS

Ali Shan

Chenjia Garden, Ali Shan, 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 of spring flowers with depth of mango and apricot.

Yellow Gold

Dazhai Garden, 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 leaves 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.

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.