

SEASONALITEA

The Langham was the first hotel to ever serve afternoon tea, so we were innovators from the start. Today we feature a tea in which our team has subtly reduced sugars and fats, but without sacrificing flavour. 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’.

A Langham Christmas Journey

This year’s festive afternoon tea reflects our Christmas theme; how we travel for Christmas both physically to see our loved ones and emotionally too, as Christmas often evokes memories and stirs our senses.

Our chefs have travelled from all over the world and their heritage and experience shapes the style of recipes they create. So we are celebrating and showcasing the talent of the team in our festive pastries; read on to find out which chefs have created which delicious concoctions.

Season’s Greetings!

Andrew Gravett, Executive Pastry Chef at The Langham, London

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 STORY BEHIND OUR FESTIVE PASTRIES

Wishing Yuz!

Created by Aurélien Mailly

A recent trip to Japan inspired Aurélien to embrace not only flavours of Japan but also the 'lightness' of desserts. His creation has been worked and re-worked to create an ultra-light tonka infused mousse that balances beautifully with the tart, yet fragrant, yuzu.

Pumpkins are not just for.....

Created by Alexandria Williams

Alex travelled to The Langham London via Boston, USA. Having enjoyed her first Thanksgiving, Alex wanted to share the idea of a pumpkin pie with us this Christmas. Using a variety of Italian pumpkin, the beautifully named 'Delicat', she has created a rich flavoured compote, a crunchy almond sable that supports it and a beautifully creamy cinnamon milk.

Did you really say cèpe, quince and chocolate?!!

Created by Prescillia Alonso

Prescillia knows mushrooms and especially cèpes. Christmas time was spent picking them with her father in the woods near Bordeaux. This patisserie shows Prescillia's skill as a pastry chef, her curious mind and most of all her sense of fun!

Bilingual

Created by Brigitte Dubois

Born in France to an English mother and a French father Brigitte has made a mix of the rich Christmas cake we know with a little 'je ne sais quoi' that has been a staple of her immense pastry talent.

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THE LANGHAM FESTIVE AFTERNOON TEA —

A supplementary glass of Champagne or English sparkling wine 150ml

- Gusbourne Brut Reserve 2014 —
- Gusbourne Rosé 2015 —
- Perrier-Jouët Grand Brut NV —
- Perrier-Jouët Blason Rosé NV —
- Perrier-Jouët Blanc de Blancs NV —

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

A selection of indulgent finger sandwiches including

- Smoked turkey, apricot and walnut stuffing, cranberry bread
- Peppered roast ham, king cabbage coleslaw, pickled walnut, walnut bread
- Smoked salmon, horseradish, beetroot bread
- Classic cucumber, cream cheese and herbs, white bread
- Truffled brie, radicchio, brioche

A selection of exquisite pastries inspired by the heritage of our Pastry Chefs

- Wishing Yuz!- Tonka lightened mousse, yuzu compote and crunchy rice
- Pumpkins are not just for.....- Sable tuile, delicat pumpkin and simply spiced cream
- Did you really say cèpe, quince and chocolate?! - Sweet cèpes crunch, quince compote and milk chocolate namelaka
- Bilingual- Brandy soaked Christmas fruit, spiced tea cake and brandy mousseline

A selection of classic and raisin scones from our Palm Court bakery with Cornish clotted cream and our Chef's seasonal preserves

THE LANGHAM FESTIVE HIGH TEA —

With your choice of one of the following

- XL Orkney scallop, dill beurre blanc
- Chicken liver and foie gras parfait, toasted brioche
- Isle of Wight tomato and goat's cheese tart

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LANGHAM BLENDS

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.

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.

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BLACK TEAS

| | | |
|----------------------|-------------------|--|
| Wedgwood Original | Ceylon, Sri Lanka |  |
| English Breakfast | Assam, India |  |
| Pure Darjeeling | Darjeeling, India |  |
| Orange Pekoe | Jiangsu, China |  |
| Pure Ceylon | Ceylon, Sri Lanka |  |
| Earl Grey | Ceylon, Sri Lanka |  |
| Rose Congou | Fujian, China |  |
| Decaffeinated Ceylon | Ceylon, Sri Lanka |  |
| Darjeeling 1st Flush | Darjeeling, India |  |
| Nilgiri Frost | Nilgiri, India |  |
| Lapsang Souchong | Fujian, China |  |

Caffeine free 

Low caffeine 


















Medium caffeine 

High caffeine 

WHITE TEAS










| | | |
|------------------|----------------|--|
| White Apricot | Fujian, China |   |
| White Needle Tea | Guangxi, China |   |

GREEN TEAS

| | | |
|----------------|-----------------|--|
| Moroccan Mint | China |    |
| Silk Road | Fujian, China |   |
| Hojicha Stems | Kyoto, Japan |   |
| Genmaicha | Kyoto, Japan |   |
| Sencha Organic | Uchiyama, Japan |   |
| Jasmine Pearls | Yunnan, China |    |
| Matcha | Japan |    |

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INFUSIONS

| | | |
|---------------------|------------------|--|
| Lemon and Ginger | England |  |
| Strawberry and Kiwi | Germany |  |
| Vanilla Rooibos | South Africa |  |
| Chamomile | England |  |
| Very Berry | England |  |
| Zest Tea | England |  |
| Blackcurrant | England |  |
| Lemon Verbena | Provence, France |  |
| Mango | Madagascar |  |

OOLONG TEAS

| | | |
|----------------|---------------|--|
| Orange Blossom | Yunnan, China |  |
| Tien Guan Yin | Fujian, China |  |

Caffeine free 

Low caffeine 

Medium caffeine 

High caffeine 