



THE LANGHAM TRADITIONAL AFTERNOON TEA

Finger Sandwiches and Savouries 546 kcals

Roast Bronze Turkey

Stuffing, Pickled Cranberries, Chestnut

Aged Beef Sirloin

Pickled Wild Mushrooms, Horseradish Cream, Tarragon

Truffled St. Ewe Egg Mayonnaise

Aged Montgomery Cheddar, Chive

Highland Cured Smoked Salmon

Smoked Scottish Salmon, Fennel Confit, Dill Cream Cheese

Potato Farl

Crème Fraiche, Oscietra Caviar



Cakes and Pastries 763 kcals

Pineapple and Basil

Basil Infused Pineapple Confit, White Chocolate, Cream

Plum and Ginger

Spiced Plum Compote, Ginger Sponge Roll, Fresh Plums

Kumquat and Coconut

Kumquat Soaked Sponge, Coconut Whipped Ganache, Meringue, Confit Kumquat

Chestnut and Blackcurrant

Chestnut Sponge, Blackcurrant and Chestnut Mousse, Sable, 'Marron Glace'

Sharing Cake

The Langham's Glasshouse

Earl Grey Infused Layered Sponge, Bergamot Jelly



Classic and Raisin Scones 385 kcals

Served with Cornish clotted cream and homemade seasonal preserves

The Langham Afternoon Tea £95

Including a Glass of Champagne £110, or Rosé Champagne £115

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 522 kcals

Brussel Sprout Coleslaw
Rose Harissa, Pickled Cranberry

Salt Baked Celeriac
Pickled Wild Mushroom, Black Garlic Aioli

Truffled St. Ewe Egg Mayonnaise
Aged Montgomery Cheddar, Chive

Champagne Cucumber
Watermelon Radish, Mint Cream Cheese

Potato Farl
Crème Fraiche, Black Winter Truffle



Cakes and Pastries 812 kcals

Pineapple and Basil
Basil Infused Pineapple Confit, White Chocolate, Cream

Plum and Ginger
Spiced Plum Compote, Ginger Sponge Roll, Fresh Plums

Kumquat and Coconut
Semolina and Kumquat Cake, Coconut Whipped Ganache, Confit Kumquat

Chestnut and Blackcurrant
Chestnut Sponge, Blackcurrant and Chestnut Mousse, Sable, 'Marron Glace'

Sharing Cake

The Langham's Glasshouse
Earl Grey Infused Layered Sponge, Bergamot Jelly



Classic and Raisin Scones 385 kcals

Served with Cornish clotted cream and homemade seasonal preserves

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THE LANGHAM
TRADITIONAL AFTERNOON TEA

Vegan

Finger Sandwiches and Savouries 529 kcals

Brussel Sprout Coleslaw

Brussel Sprout Coleslaw

Salt Baked Celeriac

Pickled Wild Mushroom, Black Garlic Aioli

Truffled Potato Salad

Sundried Tomato Pesto, Rocket

Champagne Cucumber

Watermelon Radish, Mint Cream Cheese

Potato Farl

Oat Crème Fraiche, Black Summer Truffle



Cakes and Pastries 812 kcals

Pineapple and Basil

Basil Infused Pineapple Confit, White Chocolate, Cream

Plum and Ginger

Spiced Plum Compote, Ginger Sponge Roll, Fresh Plums

Kumquat and Coconut

Semolina and Kumquat Cake, Coconut Whipped Ganache, Confit Kumquat

Chestnut and Blackcurrant

Chestnut Sponge, Blackcurrant and Chestnut Mousse, Sable, 'Marron Glace'

Sharing Cake

The Langham's Glasshouse

Earl Grey Infused Layered Sponge, Bergamot Jelly



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THE LANGHAM
TRADITIONAL AFTERNOON TEA
Gluten-Free

Finger Sandwiches and Savouries 565 kcals

Roast Bronze Turkey
Pickled Cranberries, Chestnut

Aged Beef Sirloin
Pickled Wild Mushrooms, Horseradish Cream, Tarragon

Truffled St. Ewe Egg Mayonnaise
Aged Montgomery Cheddar, Chive

Highland Cured Smoked Salmon
Smoked Scottish Salmon, Fennel Confit, Dill Cream Cheese

Potato Farl
Crème Fraiche, Oscietra Caviar



Cakes and Pastries 812 kcals

Pineapple and Basil
Basil Infused Pineapple Confit, White Chocolate, Cream

Plum and Ginger
Spiced Plum Compote, Ginger Sponge Roll, Fresh Plums

Kumquat and Coconut
Semolina and Kumquat Cake, Coconut Whipped Ganache, Confit Kumquat

Chestnut and Blackcurrant
Chestnut Sponge, Blackcurrant and Chestnut Mousse, Sable, 'Marron Glace'

Sharing Cake

The Langham's Glasshouse
Earl Grey Infused Layered Sponge, Bergamot Jelly



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OUR TEA SELECTION

JING



Jade Sword Organic Green

Floral ~ Edamame

Freshly Cut Grass

Organic Sencha

Dashi ~ Sweetcorn ~ Sea Salt

Organic Genmaicha

Popcorn ~ Sesame ~ Steamed Greens

Organic Yunnan White Peony

Rose ~ Honey ~ Gooseberry

Lavender Chamomile

& Lemongrass

Cut Grass ~ Hay ~ Apple

Jasmine Silver Needle

Jasmine ~ Honeydew ~ Vanilla

Blackcurrant & Hibiscus

Vibrant ~ Fruity ~ Tart

Rooibos

Honey ~ Seville Orange ~ Vanilla

Whole Peppermint Leaf

Intense ~ Cool ~ Refreshing

Raspberry & Rose

Grass ~ Floral ~ Tangy

The Langham English

Breakfast Tea

Malty ~ Honey ~ Raisin

Earl Grey

Bergamot ~ Wild Honey ~ Malty

Ceylon Breakfast

Malty ~ Black Pepper ~ Citrus Peel

Chai

Cinnamon ~ Cardamom ~ Ginger

Darjeeling Second Flush

Grape ~ Alpine Flowers

Strawberry Leaf

Ceylon & Rose

Floral ~ Refined ~ Malty

Red Dragon

Lychee ~ Ginger ~ Milk Chocolate

Decaffeinated Ceylon

Malty ~ Black Pepper ~ Citrus Peel

Yellow Gold

Meadow Grass ~ Linseed ~ Syrup

Phoenix Honey Orchid

Peach ~ Orchid ~ Honey