

PALM COURT

THE LANGHAM AFTERNOON TEA WITH WEDGWOOD

CREATED BY EXECUTIVE PASTRY CHEF
CHERISH FINDEN



#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.



WEDGWOOD

Founded in 1759 by Josiah Wedgwood, Father of the English Potters, Wedgwood designs and delivers premium, dynamic and distinctively English home and lifestyle products that delight today's discerning and aspirational consumer. For 250 years the Company has upheld its reputation for the quality, craftsmanship and exquisite design of its tableware, giftware and tea ware and its products have been the choice of many of the world's prominent households. They also hold the prestigious Royal Warrant as supplier of Giftware and Tableware to Her Majesty the Queen.

Wedgwood and tea are intrinsically linked, starting with the use of Wedgwood tea ware by Queen Charlotte of England in the mid 18th century. This tea ware having been specifically designed for the drinking of tea which had become popular among the royal households of Europe. The trend of tea drinking spread to the Aristocrats and Upper Classes of England and the Duke and Duchess of Bedford became collectors of Josiah Wedgwood's teaware. In the mid 19th century the Duchess of Bedford starts the Afternoon Tea craze.

The Wedgwood Tea Collection has been selected with integrity and care by the Wedgwood Master of Tea and harvested at precisely the right moment to capture the unique natural aromas and flavours of each individual tea garden.

THE LANGHAM AFTERNOON TEA WITH WEDGWOOD £49.00

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

Amuse bouche

- Apricot and natural yoghurt panna cotta

A selection of indulgent finger sandwiches including

- Truffled duck egg brioche
- Smoked salmon, asparagus and rye cracker
- Classic cucumber, cream cheese and chives
- Corn-fed chicken and golden sultana on carrot bread
- Peppered beef pastrami and Red Leicester coleslaw on caraway and cocoa bread

A selection of warm plain and fruit scones from our Palm Court bakery
with Cornish clotted cream and strawberry preserve

A selection of exquisite pastries inspired by Wedgwood collections

- Paisley Parcel - Classic opera slice with espresso reduction
- Butterfly Bloom - Buttery shortbread with salted caramel
- Yuzu for You - Langham N°150 chocolate with yuzu curd
- Wedgwood wild Strawberry - Wild strawberry and pistachio macaroon
- Hathaway Rose - Lemon Victoria sponge with raspberry jam

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

The Langham Afternoon Tea with Wedgwood
accompanied by a glass of NV Laurent - Perrier Rose £64.00

The Langham Afternoon Tea with Wedgwood
accompanied by a glass of Laurent - Perrier Grand Siècle £75.00



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.

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

£57.00

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

Amuse bouche

- Apricot and natural yoghurt panna cotta

A selection of indulgent finger sandwiches including

- Truffled duck egg brioche
- Smoked salmon, asparagus and rye cracker
- Classic cucumber, cream cheese and chives
- Corn-fed chicken and golden sultana on carrot bread
- Peppered beef pastrami and Red Leicester coleslaw on caraway and cocoa bread

With your choice of one of the following

- Crisp crab cannelloni, grapefruit salad
- Wye valley asparagus, quail egg 'croustillant', crème fraîche
- Buccleuch beef carpaccio, Parmesan, truffle dressing

A selection of warm plain and fruit scones from our Palm Court bakery
with Cornish clotted cream and strawberry preserve

A selection of exquisite pastries inspired by Wedgwood collections

- Paisley Parcel - Classic opera slice with espresso reduction
- Butterfly Bloom - Buttery shortbread with salted caramel
- Yuzu for You - Langham N°150 chocolate with yuzu curd
- Wedgwood wild strawberry - Wild strawberry and pistachio macaroon
- Hathaway Rose - Lemon Victoria sponge with raspberry jam

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
accompanied by a glass of NV Laurent - Perrier Brut £67.00

The Langham High Tea with Wedgwood
accompanied by a glass of NV Laurent - Perrier Rose £72.00

The Langham High Tea with Wedgwood
accompanied by a glass of Laurent - Perrier Grand Siècle £83.00



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.

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.

LANGHAM BLENDS

Created by Alex Probyn, Master of Tea.

After years as a master tea taster, blending for one of the world's leading brands, 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 in 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.

DARJEELING FIRST FLUSH

Delicately floral with subtle hints of white fruits such as apple, pear, melon, etc; a balance of sweetness and light astringency.

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 TEA

SNOW BUDS

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

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.

Information about ingredients is available on request.

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.

Information about ingredients is available on request.