


THE HISTORY OF THE AFTERNOON TEA AT THE LANGHAM, LONDON

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, muffins, cakes, biscuits, gâteaux and fruit desserts.

The centre piece of The Langham, London - the dazzling  is famed as the place where the tradition of afternoon tea was born over 140 years ago. An indulgence that lives on today and the heart of enchanting hospitality.

PALM COURT
is a proud member of the prestigious
The Tea Guild



TOP LONDON AFTERNOON TEA 2010

WONDERLAND AFTERNOON TEA

£38.00

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

Finger sandwiches including

- Cucumber, cream cheese and chives
- Cornfed chicken breast with honey mustard and marjoram
- Free range hen's eggs and Secretts Farm mustard cress
- Smoked Scottish salmon with horseradish
- Yellow fin tuna, sunblush tomatoes and rocket

Warm selection of golden raisin scones and plain from our Palm Court bakery with Devonshire clotted cream and strawberry preserve

Selection of French pastries and specialist mini cakes

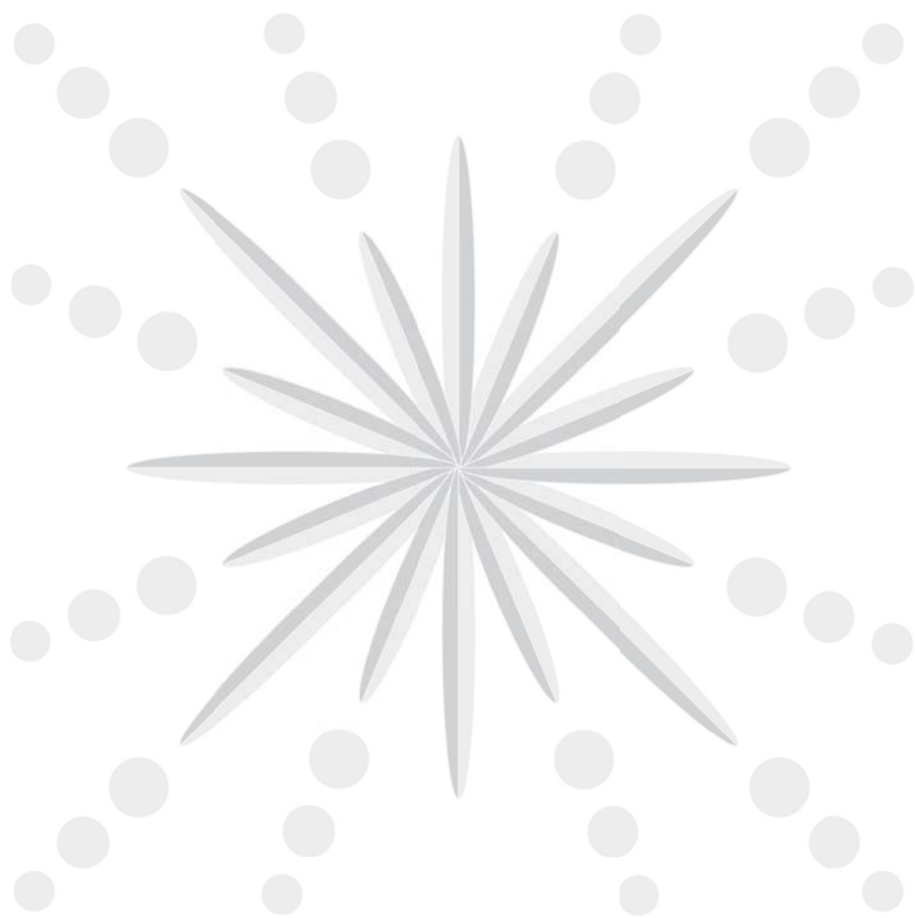
- Popcorn meringue with salted caramelia
- 64% Valrhona chocolate chantilly
- Rose, lychee and raspberry dome
- Lemon drizzle
- Seasonal tart

Wonderland Afternoon Tea served with
a glass of Laurent-Perrier NV

£50.00

All prices are inclusive VAT. A discretionary 12.5% service charge will be added to your bill.
A minimum charge of £38.00 per person will be applied on a Friday, Saturday and Sunday between 13.00 and 19.00 hrs.
If you are allergic to any food product, please advice a member of the service team.

BIJOUX
AFTERNOON TEA



BIJOUX AFTERNOON TEA AT THE LANGHAM, LONDON

Back in the mid 19th century, the cream of London's Victorian society gathered to enjoy the indulgent splendours offered by The Langham. In 1865, tea was served for 1/6d (equivalent of 7 1/2 p).

Re-born in a modern era, Palm Court reflects the tastes and desires of modern day society with due reverence to its fine heritage. Bijoux afternoon tea is a unique offering of fashion and bespoke tea which is super, luxurious, irresistible and indulgent. Think über luxury, think Bijoux Afternoon tea. Bijoux tea is charming and bewitching in the service style, appealing to all of one's senses, with the product, the service and the ambience.

Think....Jewels, Pearls, Diamonds, Rubies, Crystal, Emeralds, Gold.

STEPHEN WEBSTER BIJOUX AFTERNOON TEA

£49.00

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

Speciality sandwiches including

- Foie gras and apple
- Native lobster with piquillo peppers and flying fish roe
- Smoked salmon and cream cheese with cucumber pearls
- Duck egg mayonnaise with caviar
- Poached quail breast with grapes and violet

Selection of scones from our Palm Court bakery

- Bedford scone
- Raisins
- Chocolate and marinated orange

Served with Devonshire clotted cream and strawberry preserve

Our über selection of pastries and cakes are inspired by Stephen Webster's most recent jewellery collection 'Murder She Wrote'.

- Crystal Clear Diamond
Lightly perfumed Guinness macaroon with blackcurrant jelly
- Poison Apple
Red peppercorn and dark chocolate shortbread
- Razor Ribbon Ring
Silver needle jasmine mousse with apricot
- Armadillo Ring
Roasted green pistachio Chantilly with airy meringue sponge
- Dagger Dome
Valrhona white chocolate crème with strawberry and white balsamic

Bijoux Afternoon Tea served with a glass of

£62.00

Louis Roederer Brut Premier NV or Laurent Perrier Brut Reserve NV

Über Bijoux Afternoon Tea for two

£122.00

Served with a half bottle of Laurent-Perrier Brut Reserve NV

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

A minimum charge of £38.00 per person will be applied on a Friday, Saturday and Sunday between 13.00 and 19.00 hrs.

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1865 LANGHAM HIGH TEA

(served from 19:00-20:30)

£40.00

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

Mini Coupe of Laurent Perrier NV
Selection of cold canapés

Finger sandwiches including

- Cucumber, cream cheese and chives
- Cornfed chicken breast with honey mustard and marjoram
- Free range hen's eggs and Secretts Farm mustard cress
- Smoked Scottish salmon with horseradish
- Yellow fin tuna, sunblush tomatoes and rocket

Demi-Tasse Soup of the Day

Poached hens' egg Florentine
or
Omelette Arnold Bennett

Selection of French pastries and specialist mini cakes

- Popcorn meringue with salted caramelia
- 64% Valrhona chocolate chantilly
- Rose, lychee and raspberry dome
- Lemon drizzle
- Seasonal tart

1865 Langham High Tea served with half a bottle of Laurent-Perrier NV £80.00

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

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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.

THE LANGHAM

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 Uva season 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.

ENGLISH FLOWER BLEND

A herbal infusion of unique British flowers comprising chamomile, rose petals, elderflower and lavender crafting a heavenly aromatic blend.

TREGOTHNAN BLENDS

The first ever English tea has been secretly grown over the last years at Tregothnan, the ancient estate in Cornwall established in 1335 and stayed within the same family ever since. This estate is currently run by Viscount Falmouth, who can actually count Earl Grey as an ancestor.

Seven years of trials have been undertaken to achieve these fine teas that really deserve the accolade 'English Tea'.

CLASSIC TEA

Supplement of £4.50

A unique classic blend consistent of the finest Assam and exclusive hand-plucked Tregothnan leaves.

EARL GREY

Supplement of £4.50

The ultimate tribute made with Tregothnan, Assam and Citrus bergamia.

GREEN TEA

Supplement of £4.50

A delicate and refreshing blend of fine China Green tea and exclusive Tregothnan Green tea leaves.

AFTERNOON TEA

Supplement of £4.50

A light and exotic blend of the finest Darjeeling tea and the rare hand-plucked leaves from our unique Estate in Cornwall.

BLACK TEA

ASSAM BREAKFAST BLEND

A comforting and full breakfast classic; a blend of whole leaf Assam teas with rich malty sweetness and vivid ruby coloured infusion.

ASSAM DECAFFEINATED TEA

Brisk firm with cedar shavings leaving a long flavour trace and providing a grippy texture.

INDIA BLEND

Balanced and full; lots of light, graceful and complex top notes followed by a pungent, malty finish. Refreshing and fortifying.

SECOND FLUSH DARJEELING

Sprightly, lively, sappy and refreshing, with an enticing, combination of fresh grass, plant sap and woodland earth.

JING ASSAM GOLD

Big, broad and thick-textured. Pungent and restorative, with a slowly subsiding finish which hints at raisin and malt.

ORGANIC BOHEA LAPSANG

Calm, serene and reassuringly smoky with a supple, creamy, liquorice-root finish.

YUNNAN GOLD

Supplement of £3.50

Dark, rich, tangy and deep, with lots of tapered liquorice spice notes with rich fruit gravity. Some gentle tannic grip provides textural brightness and bite.

SCENTED BLACK TEA

EARL GREY

Refreshing and sweet, with lifted citrus charm freshening the structured tenacity of the Ceylon leaf. A perfectly focused classic.

LYCHEE RED

Surprisingly sweet and soft, with lingering, lifted aromas of Asian fruits and perfumer's flowers. Baroque, decadent, and irresistible.

VANILLA BLACK TEA

Dark vanilla notes of roundness and charm, supported by a discreet, soft but full-textured black tea base. The combination is creamy and sumptuous.

GREEN TEA

ORGANIC AND FAIR TRADE DRAGON WELL GREEN TEA Supplement of £3,50
China's most famous green tea. Jing's Dragon Well has lively and garden-fresh flavours underscored by silky hazelnut and liquorice-root complexity.

JAPAN STYLE SENCHA

Soft and full with striking vegetal notes, a rich, velvet thickness on the tongue and a sweetness on the finish.

ORGANIC AND FAIR TRADE GUNPOWDER GREEN TEA

Invigorating, nourishing and almost sturdy with subtle mineral notes behind a sappy-fresh texture.

SCENTED GREEN TEA

MOROCCAN MINT GREEN TEA

A luxurious blend of whole peppermint leaves and organic gunpowder green tea with the effect of combining refreshing mint with the understated sappy warmth of the gunpowder green tea.

FAIR TRADE JASMINE PEARLS

Velvety, full and enticing green tea leaf lifted by fresh and heady jasmine aroma. The taste is sumptuous, round and deeply jasmine infused.

WHITE TEA

SILVER NEEDLE WHITE TEA

Quenching, rounded, subtle and full flavour in which gentle notes are lifted by graceful melon fruit.

PUERH TEA

VINTAGE PUERH MINI-CAKES

Supplement of £4.50

Fragrant and dry, with a hint of incense woods and an almost chocolatey aftertaste. There are no bitter and few challenging notes.

YELLOW TEA

HUO MOUNTAIN YELLOW BUDS

Supplement of £3.50

Graceful, sappy with a distinctive cool finish that leaves the mouth very refreshed.

OOLONG TEA

YELLOW GOLD OOLONG TEA

Elegant, fresh and summery with a sappy and grassy finish.

LI SHAN oolong tea

Supplement of £3.50

From one of the premier regions in Taiwan, extremely floral, refreshing and palate cleansing, with a creamy and thick texture.

ORIENTAL BEAUTY

Famed for being one of the Queen's favourite teas, this supreme Formosa Oolong is honeyed and sweet, offering a complex aroma with a delicate, sherbet sweetness.

TISANES

WHOLE CHAMOMILE FLOWERS

Bright, full, mellow floral depths with soft, refreshing complexities in the finish. Sweet yet austere - the definitive chamomile combination.

WHOLE ROSE BUDS

The raw beauty of whole rosebuds provides the definitive 'herbal' experience. Light and fragrant like a delicate perfume, the infusion is soothing, soft and refreshing.

WHOLE LEMON VERBENA

Beautiful, whole Verbena leaves with all the aromatic qualities of a garden in Southern France. Fresh and vivid with mint-like freshness and pressed lemon zest pungency.

BLACKCURRANT AND HIBISCUS FRUIT INFUSION

Vivid, intense and lively, with a rich spectrum of berry fruits, bright supporting acidity and a sweet, perfumed finish.

WHOLE PEPPERMINT LEAF

Insistent, deep and full mint flavours with an almost oily mid-palate, subsiding cleanly towards an intensely perfumed finish.

ROOIBOS

Soft, gently tangy flavour which combines dry straw with a hint of bitter Seville orange richness.

