

THE LANGHAM
TRADITIONAL AFTERNOON TEA

Finger Sandwiches and Savouries 498 kals

Coronation Cotswolds Chicken

Roast free-range chicken, curried “butter”, coriander

Aged Beef Sirloin

Celeriac remoulade, watercress

Highland Cured Smoked Salmon

Smoked Scottish salmon, lemon buttermilk, capers, chive

Truffled Burford Brown Egg

Burford Brown egg mayonnaise, Black Winter truffle, Mustard cress

Potato Farl

Crème fraîche, Oscietra Caviar



Cakes and Pastries 516 kals

Poached Pear and Vanilla Charlotte

Valrhona's 'Millot' 74% Dark Chocolate Mousse

Chestnut and Blackcurrant Barrette

Lemon and Hazelnut Tart



Classic and Raisin Scones 385 kals

Served with Cornish clotted cream and homemade seasonal preserves



'Exmoor Wildflower' Honey, Orange and Opals Tea Cake 90 kals

The Langham Afternoon Tea £85

Including a Glass of Champagne £100, or Rosé Champagne £105

All prices are inclusive of 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.

THE LANGHAM
TRADITIONAL AFTERNOON TEA
Vegetarian

Finger Sandwiches and Savouries 501 kcats

Coronation Chickpea

Crispy Fried Chickpea, curried “butter”, piment d’espelette, coriander

Champagne Cucumber

Champagne Pickled Cucumber, Minted Cream Cheese & Radish

Salt Baked Celery

Baked Celery, black garlic emulsion, pickled mushroom

Truffled Burford Brown Egg

Burford Brown egg mayonnaise, Black Winter truffle, Mustard cress

Potato Farl

Crème fraîche, Winter Truffle



Cakes and Pastries 516 kcats

Poached Pear and Vanilla Charlotte

Valrhona’s ‘Millot’ 74% Dark Chocolate Mousse

Chestnut and Blackcurrant Barrette

Lemon and Hazelnut Tart



Classic and Raisin Scones 385 kcats

Served with Cornish clotted cream and homemade seasonal preserves



‘Exmoor Wildflower’ Honey, Orange and Opalys Tea Cake 90 kcats

The Langham Afternoon Tea £85

Including a Glass of Champagne £100, or Rosé Champagne £105

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THE LANGHAM
TRADITIONAL AFTERNOON TEA
Vegan

Finger Sandwiches and Savouries 489 kcats

Coronation Chickpea

Crispy Fried Chickpea, curried “butter”, piment d’espélette, coriander

Champagne Cucumber

Champagne Pickled Cucumber, Minted Cream Cheese & Radish

Salt Baked Celery

Baked Celery, black garlic emulsion, pickled mushroom

Heritage Beetroot

Golden Beetroot, Vegan Nduja, Balsamic

Potato Farl

Crème fraîche, Winter Truffle



Cakes and Pastries 538 kcats

Poached Pear and Vanilla Charlotte

Valrhona’s ‘Millot’ 74% Dark Chocolate Mousse

Chestnut, Blackcurrant and Coconut Barrette

Lemon and Hazelnut Praline Tart



Classic and Raisin Scones 385kcal

Served with lemon cream and homemade seasonal preserves



Orange and Polenta Tea Cake 85 kcats

The Langham Afternoon Tea £85

Including a Glass of Champagne £100, or Rosé Champagne £105

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THE LANGHAM
TRADITIONAL AFTERNOON TEA
Gluten-free

Finger Sandwiches and Savouries *505kcal*

Coronation Cotswolds Chicken

Roast free-range chicken, curried “butter”, coriander

Aged Beef Sirloin

Celeriac remoulade, watercress

Highland Cured Smoked Salmon

Smoked Scottish salmon, lemon buttermilk, capers, chive

Truffled Burford Brown Egg

Burford Brown egg mayonnaise, Black Winter truffle, Mustard cress

Potato Farl

Crème fraîche, Oscietra Caviar



Cakes and Pastries *538kcal*

Poached Pear and Vanilla Charlotte

Valrhona's 'Millot' 74% Dark Chocolate Mousse

Chestnut, Blackcurrant and Coconut Barrette

Lemon and Hazelnut Praline Tart



Classic and Raisin Scones *385kcal*

Served with Cornish clotted cream and homemade seasonal preserves



Orange and Polenta Tea Cake *85kcal*

The Langham Afternoon Tea £85

Including a Glass of Champagne £100, or Rosé Champagne £105

All prices are inclusive of 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.

THE LANGHAM
TRADITIONAL AFTERNOON TEA
Children's Menu

Sandwiches 219 kals

Cucumber and Cream Cheese
Strawberry Jam
Cotswolds Chicken
Sliced Young Gouda Cheese



Sweets 453 kals

Milk Chocolate Teddy Bear

The Langham Express:
Raspberry Compote, Dulcey Cream
Coconut, Exotic Mousse and Sable
Lemon Tea Cake



Blackcurrant and Hibiscus Tea

A thirst-quenching blend of juicy blackcurrants with dried roselle hibiscus flowers and berries

The Langham Children's Afternoon Tea £50

OUR TEA & COCKTAIL SELECTION

The Langham Breakfast Tea

Assam, India

A rich and malty single origin tea from Assam's finest tea gardens

Earl Grey

Ruhuna, Sri Lanka

A Michelin-starred chef's blend of the finest Bergamot-infused black tea

Pair with our Earl Grey Tea Cocktail £21

Hendricks gin, bergamot syrup, bergamot purée

Phoenix Honey Orchid

Shuangji Garden, Guangdong, China

Dark roasted and fragrant with notes of orange, vanilla and honey

Pair with our Rooibos & Hibiscus Tea Cocktail £19

Grey Goose Le Citron, Cointreau, sorrel, grapefruit

Organic Sencha

Marusen Isagawa Cooperative, Shizuoka, Japan

A green tea steamed to give a grassy, umami taste and thick texture

Pair with our Matcha Tea Cocktail £19

The Singleton 12YO, almond milk, matcha, agave

Jasmine Silver Needle

Mengjiao Garden, Yunnan, China

Fresh, pure, white tea balanced with a fragrant jasmine aroma

Whole Peppermint Leaf

Bavaria, Germany

A cleansing menthol with undertones of caramel

Lavender, Chamomile & Lemongrass

France, Croatia & Thailand

Uplifting infusions of floral aromas and soothing notes of citrus

Pair with our Chamomile Tea Cocktail £20

Pisco El Gobernador, honey, lemon, Rathfinny Sparkling Wine