

OUR AFTERNOON TEA

Since Palm Court's opening in 1865 and the first Grand Hotel to ever serve afternoon tea, The Langham, London has continued to celebrate this British tradition while putting a modern twist on classic favourites.

Our menu is overseen by Michel Roux Jr and created by Executive Pastry Chef Andrew Gravett taking inspiration from the nation's favourite biscuits and baked tarts. With a focus on the love of Tea, our offering includes a selection of pastries inspired by the classics paired perfectly with our JING teas and Gusbourne sparkling wine.

Today we feature a tea that has subtly reduced sugars and fats, but without sacrificing flavour. We recommend you enjoy our pastries 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 for 'the perfect tea'.



VEGAN AFTERNOON TEA

A selection of indulgent finger sandwiches

Classic cucumber, vegan cream cheese and chives, white bread

Violet artichoke, rocket, basil pesto, tomato bread

Grilled red peppers, Hass avocado, caraway bread

Smoked aubergine, spinach, sesame-tahini, malted granary bread

Ploughman's cheese scone, vegan feta, pear chutney

Our exquisite pastries inspired by the nation's favourite
biscuits and baked tarts

Whipped by a walnut

Oat shortbread, walnut cream and chocolate

Can this really be?

Creamy rice, raspberry confit and almond

Crème de la crème

Exotic fruit cream, caramelised coconut sponge

It's all about the figs

Leky sponge, fig confit and crunchy opaline

Baked well

Almond and pecan frangipane, apples and demerara crunch

Classic and raisin scones from our Palm Court bakery served with
Cornish clotted cream and chef's seasonal preserves

The Langham Afternoon Tea 65

Add a glass

COPENHAGEN Organic Sparkling Tea 10

Gusbourne Brut Reserve 15

Gusbourne Blanc de Blancs 15

Taittinger Brut Reserve 21

All prices are inclusive 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. Unfortunately, as food allergens are present in our kitchen, we cannot guarantee any menu items will be completely free from a particular allergen.

OUR JING TEA SELECTION

Single garden British tea brand, JING, is on a mission to give you the best drinking experience while helping tea producers and their environments to thrive. To do this, they select distinctive single garden teas from Asia and build long-lasting, personal relationships with the tea masters who produce them.

Every tea in their range expresses the unique character of its garden and maker – from their Ali Shan, which encapsulates both the green, lush refreshment of the national park its grown in and the organic growing techniques pioneered by the Chen family who make it; to their Red Dragon, which is the result of a collaboration between a group of Chinese and Taiwanese tea experts working organically in a new tea area high in the mountains of Yunnan.

BLACK TEAS

Assam

India

The ultimate single origin 'english' breakfast tea, satisfying and robust with honeyed malt richness. Expertly blended from selected gardens in Assam, India, for a fortifying and malty black tea that is perfect with or without milk.

Earl Grey, Ruhuna

Sri Lanka

A delicious full-bodied base black tea from Ruhuna in Sri Lanka. A touch of natural bergamot tempers the tea's natural richness and gives the tea its delicious, citrusy note.

Darjeeling 2nd Flush

Darjeeling, India

A tippy Darjeeling Second Flush tea encapsulates the best of the summer season of this famous region. Lighter and more fragrant than other Indian black teas, this particular Darjeeling tea combines warming and comforting aromatic flavours with a deeply refreshing taste and enough body to make it a classic afternoon tea.

Ceylon & Rose

Ruhuna, Sri Lanka

A low-grown, medium bodied Ceylon tea - the perfect partner to sweet, beautifully floral whole rosebuds. The result is a deeply fragrant black tea, ideal to savour over a long, relaxed afternoon.

Red Dragon

Yunnan, China

Red Dragon is a unique and exceptional tea, processed by masters as a black tea using a tea cultivar traditionally used for oolong tea. This gives the tea a syrupy, rich texture, fruity aroma and an enticing flavour of dark berries, ginger, caramel and chocolate.

Chai

Uda Dimbulla, Sri Lanka

A blend of fine whole leaf Ceylon tea, with strength enough to shine alongside the whole cardamom pods, star anise and a delicate blend of exotic spices. The resulting Chai tea has a spicy flavour and sweet aroma that'll warm and comfort on any winter day.

WHITE TEAS

White Peony

Shanhugang Garden, Fujian, China

Sets of two deep green leaves, and a downy silver bud produce a pale golden green infusion full of sweet notes of honey and refreshing cucumber and melon. Our White Peony combines the delicate flavour of Silver Needle white tea with the depth and complexity of a green tea.

Jasmine Silver Needle

Yinpan Garden, Yunnan, China

Jasmine Silver Needle white tea marries the finest Silver Needle white tea with the fragrance of fresh jasmine flowers. It is delicate and soothing, the perfect partner for a moment of calm focus.

GREEN TEAS

During the Qing Dynasty, Dragon Well was declared an ‘imperial’ tea by the emperor and has remained a sought after tea ever since. A genuine ‘Longjing’ can only come from protected areas with Hangzhou. It is the rich soils and terroir of these areas that impact a rich, velvety – thickness and texture that cannot be faked.

Dragon Well Supreme

Yong'an Garden, Hangzhou, China

Refreshingly complex, these young, spring picked buds have been selected from an organic garden surrounded by lush green forest. Skilfully pan-fired, they produce a tea with distinct chestnut notes and a velvety texture.

Organic Jade Sword

Baotian Garden, Hunan, China

A grassy, spring-flower aroma emanates from a beautifully bright green infusion that is full of sweet, succulent flavour: the essence of spring.

Sencha

Sasamodo Garden, Shizuoka, Japan

Our Japanese Sencha is picked in May on the banks of the Sasama river in Kawane, Shizuoka, expertly steamed and rolled to give its satisfyingly thick texture and sweet, grassy-fresh taste.

Genmaicha

Abe River Garden, Shizuoka, Japan

The Japanese word ‘Genmaicha’ – literally translating as ‘brown rice and tea’ – refers to the addition of rice to a green tea base. White popped rice kernels float on toasted brown rice and dark green tea leaves. Where many versions of this tea have as much as 70% rice content, ours is a beautiful balance of 50% rice, 50% tea.

OO LONG TEAS

Ali Shan

Chenjia Garden, Ali Shan, Taiwan

Grown in the lofty heights of Taiwan's most-treasured national park, Ali Shan 'Mount Ali' Oolong teas are famous for their outstanding aroma and flavour. Ali Shan boasts fresh notes of spring flowers with depth of mango and apricot.

Yellow Gold

Dazhai Garden, Fujian, China

Yellow Gold Oolong combines the full-bodied, caramelised biscuit flavour typical of oolong teas with the grassy freshness of spring green teas. The tea is composed of hand rolled leaves which open on infusion to give a characteristic yellow-gold infusion with lime green hues.

HERBAL INFUSIONS

Peppermint

A high-quality, loose leaf peppermint tea picked whole and slowly dried to retain essential oils, colour and flavour, rendering an intensely refreshing, smooth and invigorating infusion with a long finish.

Chamomile

Composed only of the freshest, brightest and whole loose leaf chamomile flowers for a clean and fresh, caffeine-free infusion with clear chamomile taste. Our Chamomile Tea is dried slowly to retain essential oils, flavour and aroma, ideal to enjoy at any time of the day.

Raspberry & Rose

A stunning fruit and floral tea, the subtle perfume of whole rosebuds is imbued with the tart fragrance of real raspberry pieces and the ripe, fruity aroma of osmanthus flowers.

Rooibos

High grade and flavourful leaves of this South African herb render a sweet, honeyed and naturally vanilla-flavoured infusion. Caffeine-free, this herbal tea is ideal for enjoying at any time of day – for its rich, delicious taste.