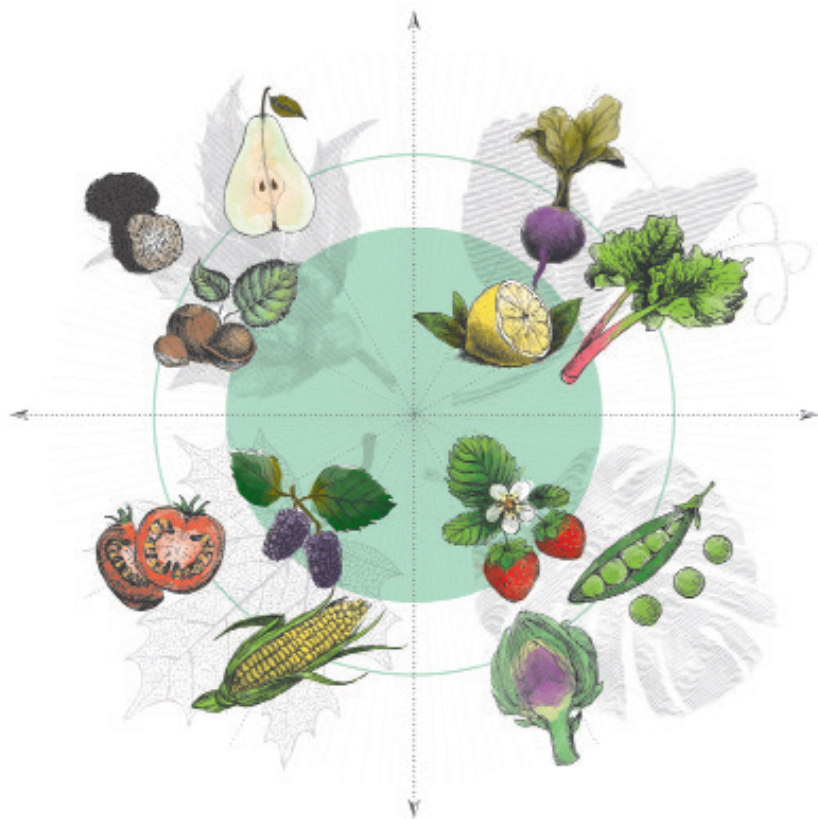


# SEASONALITEA



“2018 Winner of Best Tea Service at the Afternoon Tea Awards”.

## SEASONALITEA

A Summer Menu in partnership with Liberty London

When The Langham, London opened in 1865 it offered a delightful new meal, afternoon tea, which until then had only been served in the most aristocratic homes. Today we offer you SeasonaliTea, a fresh new take on this tradition, and a special collaboration with Liberty London. Your menu cover features one of Liberty's traditional summer prints, scattered with British seasonal flowers, and, as our guest you will be able to benefit from an exclusive 10% discount at the celebrated London store. Just pick up a special postcard or ask the Palm Court team for one – and enjoy a spot of stylish shopping!

Our SeasonaliTea menu is focused on using the very best produce as the seasons change. By sourcing impeccable ingredients when they are at their absolute peak, we aim to create both sweet and savoury delicacies that taste exquisite! What's more we've identified a range of special teas that marry particularly well with the flavours of the season.

Where possible we source our ingredients locally and are proud to work with the best suppliers from the UK and beyond. For example, in our patisserie we feature summer ingredients such as the finest Kentish strawberries in our 'Red says red' with pink peppercorns and almond, while in our savouries we can taste seasonal flavours too, for example Burford Brown egg and summer truffle brioche.

As the best ingredients don't just change season by season, but actually week by week, some of our sweet treats will change on a very regular basis. So every excuse to visit us again, soon!

Bon Appétit from the Palm Court Team.

All prices are inclusive VAT. A discretionary 12.5% service charge will be added to your bill. All wines by the glass are available in 125ml measure upon request and all spirits are available in 25ml measure upon request. Vintages are subject to change and may vary through the year. All beverages are subject to availability. If you are allergic to any food product, please advise a member of the service team.

**A supplementary glass of Champagne or English sparkling wine 150ml**

- Gusbourne Brut Reserve 2014 — 19
- Gusbourne Rosé 2015 — 22
- Perrier-Jouët Grand Brut NV — 21
- Perrier-Jouët Blason Rosé NV — 28
- Perrier-Jouët Blanc de Blancs NV — 32
- Free flowing Perrier-Jouët Grand Brut NV — 75

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

**A selection of indulgent finger sandwiches including**

- Smoked chicken and mimolette ‘caesar’ on granary bread
- Burford brown egg and summer truffle brioche bun
- Classic cucumber, cream cheese and fine herbs on white bread
- Scottish smoked salmon, horseradish cream on beetroot bread
- Peppered beef pastrami, minted pea pesto, tarragon mustard

**A selection of exquisite pastries inspired by Wedgwood collections**

- Bahibe + coconut = passion - Coconut and almond praline with Bahibe ganache
- Pure Caraibe - Caramelised puff pastry thins, Caraibe, maldon salt and vanilla cream
- Red says red - Kent strawberries, pink peppercorn compote and almond tart
- Pop goes the ..... - Poppy seed sable, cheesecake cream, lemon and hazelnut crunch

**A selection of classic and raisin scones from our Palm Court bakery  
with Cornish clotted cream and our Chef’s seasonal preserves**

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## THE LANGHAM HIGH TEA WITH WEDGWOOD — 68

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- Perrier-Jouët Grand Brut NV — 21
- Perrier-Jouët Blason Rosé NV — 28
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- Pepered beef pastrami, minted pea pesto, tarragon mustard

### **With your choice of one of the following**

- Brie and Alsace bacon quiche
- Tuna tartare, green jalapeño, avocado
- La Latteria Nodini, wild garlic, bitter leaves salad

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## THE TEA PAIRING MENU — 67

A discovery of the world's finest teas purchased and globally sourced from some of the most unique tea gardens, showcasing heritage and unrivalled quality.

Our tea pairing menu has been created with the Rare Tea Company based here in London, founded in 2004 by Henrietta Lovell, who sources and supply the teas you are about to experience.

Henrietta is known the world over as 'the tea lady' through her dedication for quality teas and creating the demand for quality loose tea leaves in the UK.

All teas have been expertly paired with each course of our Afternoon Tea experience, with the delicate flavour profiles of the teas and food alike. In collaboration with Henrietta and our culinary team, our tea masters will present each tea to your table, with special care to perfect infusions for water temperature, amounts of water against the grams of tea needed for each tea, as well as talk you through the tea's history and why it has been chosen in our select menu.

We hope you enjoy the pairings as much as we did creating them.

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## THE TEA PAIRING MENU

### SANDWICH PAIRING

#### **Oolong, Anxi, China**

This Chinese oolong is known as the Iron Goddess of Mercy (Tie Guan Yin). It has rich floral aromas leading to a perfectly balanced mineral finish.

#### **Lemon Verbena, Provence, France**

A pure herb with a mellow lemon flavour, it makes a wonderful digestive.

### SCONE PAIRING

#### **Single Estate English Breakfast, Satemwa Estate, Shire Highlands, Malawi**

Hand-crafted black tea blended from harvests across a small, independent estate in the Shire Highlands. Deep, rich and malty, it has notes of caramel and burnt sugar.

#### **Earl Grey, Satemwa Estate, Malawi and Reggio Calabria, Italy**

A clean and exceptionally bright infusion with exhilarating citrus notes. It can be enjoyed with or without milk, or a twist of lemon zest.

#### **English Chamomile, Tregothnan Estate, Cornwall, UK**

The aroma is of English summer meadows. These chamomile flowers are extraordinarily sweet, pure and aromatic.

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## THE TEA PAIRING MENU

### PASTRY PAIRING

#### **Cornish Peppermint, Tregothnan Estate, Cornwall, UK**

Counter-intuitively, the menthol oils infuse more easily from the dried leaf, giving a brighter, cleaner flavour than fresh mint.

#### **Sri Lankan Lemongrass, Amba Estate, Sri Lanka**

It is grown in a remote mountain tea garden above the Ravanna Falls. A rich and exceptionally bright herbal infusion with grassy notes of fresh hay and lemon drops.

#### **Jasmine Silver Tip, Fuding Fujian Province, China**

A delicate white tea crafted entirely from spring buds. The tea is not flavoured, but carefully scented over six consecutive nights with fresh Jasmine flowers.

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## **LANGHAM BLENDS**

### **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.

### **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.

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## BLACK TEAS

Wedgwood Original	Ceylon, Sri Lanka	
English Breakfast	Assam, India	
Pure Darjeeling	Darjeeling, India	
Orange Pekoe	Jiangsu, China	
Pure Ceylon	Ceylon, Sri Lanka	
Earl Grey	Ceylon, Sri Lanka	
Master Xu's Da Hong Po	Wuyishan, China	
Rose Congou	Fujian, China	
Decaffeinated Ceylon	Ceylon, Sri Lanka	
Darjeeling 1st Flush	Darjeeling, India	
Nilgiri Frost	Nilgiri, India	
Lapsang Souchong	Fujian, China	

Caffeine free 

Low caffeine 













Medium caffeine 

High caffeine 

## WHITE TEAS










White Apricot	Fujian, China	 
White Needle Tea	Guangxi, China	 

## GREEN TEAS

Moroccan Mint	China	  
Silk Road	Fujian, China	 
Hojicha Stems	Kyoto, Japan	 
Genmaicha	Kyoto, Japan	 
Sencha Organic	Uchiyama, Japan	 
Jasmine Pearls	Yunnan, China	  
Matcha	Japan	  

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## INFUSIONS

Lemon and Ginger	England	
Strawberry and Kiwi	Germany	
Vanilla Rooibos	South Africa	
Chamomile	England	
Very Berry	England	
Zest Tea	England	
Blackcurrant	England	
Lemon Verbena	Provence, France	
Mango	Madagascar	

## OOLONG TEAS

Orange Blossom	Yunnan, China	   
Tien Guan Yin	Fujian, China	   

Caffeine free 

Low caffeine   


Medium caffeine   
  


High caffeine   
  
  
