

THE LANGHAM

MELBOURNE

THE LANGHAM AFTERNOON TEA WITH WEDGWOOD

The Langham and Wedgwood have collaborated to launch the bespoke version of the afternoon tradition – “The Langham Afternoon Tea with Wedgwood”. Serving Wedgwood specialty teas in tailor-made “Langham Rose” Wedgwood-teaware with special menus created by the hotel’s pastry chefs.

SANDWICHES AND SAVOURIES

Smoked salmon, cucumber and horseradish crème fraiche
Free range bred smoked ham with tomato chutney and English cheddar
Avocado, watercress, heirloom tomato salad, baby basil
Free range Chicken with chives and lemon thyme

DESSERTS

Salted caramel and macadamia crunchy tart
Valrhona Manjari chocolate sphere, hazelnut and sable biscuit
Passionfruit and mango macaron
Ivoire chocolate mousse with raspberry and pistachio
Strawberry citrus choux
Mushroom shaped meringue with Chantilly cream

SCONES

Warm traditional buttermilk scone and date scone
with strawberry and rose petal preserve, lemon curd and clotted cream
Gluten free scones available if requested upon booking

DIETARY REQUIREMENTS

We can accommodate gluten free, dairy free or fructose high teas if the guest has only ONE of these requirements. We can also accommodate vegetarian and guests with traces of nuts. (not anaphylaxis).
Please inform us upon booking including guest/s name.

BEVERAGES

A glass of sparkling wine or tropical mocktail
Wedgwood tea, Langham blend tea & espresso coffee.

