

THE LANGHAM

MELBOURNE

THE LANGHAM AFTERNOON TEA WITH WEDGWOOD - MONDAY TO FRIDAY

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

Rare roast beef roll with pommery mustard and horseradish mayo, balsamic onion marmalade and water cress
Blue swimmer crab remoulade with fennel slaw, yuzu, avocado crème and Yarra Valley salmon roe
Yarra valley smoked salmon with calamansi curd, glazed asparagus, and salmon roe on beetroot bagel
Citrus cream cheese, mint and lime compressed cucumber triple Decker
Forest mushroom and truffled parsnip cream pie
Braised Wagyu beef fritter with smoked chipotle aioli
Gluten free sandwiches available if requested upon booking

DESSERTS

Gianduja whipped ganache tart with Belgian chocolate supreme, golden hazelnut and 24carat gold leave
Raspberry crunch & gel, Wild berry noodle, yoghurt semi fredo, and almond crumble (GF)
Victoria coffee and Belgian chocolate éclairs with salted caramel crunch
Pink Champagne macaroon with pink champagne and Madagascar vanilla syrup pipette (GF)
Dessert of the day

SCONES

Warm traditional buttermilk scone
served 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.