

# 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 tea ware with special menus created by the hotels’ pastry chefs.

### SANDWICHES

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

Date scones and buttermilk scones  
with strawberry and rose petal preserve, lemon curd and clotted cream

### 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.

### PRICING

\$55 per person served with a glass of sparkling wine.  
\$69 per person served with free flowing sparkling wine\*  
\$69 per person served with a glass of sparkling wine and replenished sweets and savouries\*  
\$79 per person served with a glass of Perrier Jouet NV Champagne.

\* Free flowing sparkling wine or replenished sweets are served for a two hour period.  
Please note this does not mean you need to depart after two hours unless informed otherwise upon booking