

# THE LANGHAM

MELBOURNE

THE LANGHAM AFTERNOON TEA WITH WEDGWOOD - MONDAY TO FRIDAY  
FROM 19 MARCH 2018 - 29 JUNE

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.