

LANGDON HALL'S AFTERNOON TEA IS A CHANCE TO STEP BACK IN TIME

CAMBRIDGE, ONTARIO, CANADA (May 7th, 2007) – A fine cup of tea enjoyed in the sunlit conservatory of **Langdon Hall Country House Hotel** is a rare and sublime pleasure; just as delightful is the chance to lose yourself in another time. Be it 1907 or 2007, the joys of Afternoon Tea have hardly changed at this charming and luxurious English Country Manor, just an hour west of Toronto.

Here at Langdon Hall, the Pastry Chef and team of bakers create the freshest of offerings right on site, each and every day: finger sandwiches on miniature brioche, savoury pumpernickel, herbed puff pastries filled with fresh prawn salad, kitchen-baked scones accompanied with fresh creams and jams. It's no wonder this is one of the most popular high tea venues in Ontario.

“Our outstanding loose teas are sourced directly from organic farmers in British Columbia, and absolutely everything else is made fresh, in house,” says Langdon Hall’s award-winning Executive Chef, Jonathan Gushue. “Our Devonshire cream is made fresh and served with plump berries. We create ginger cakes, lemon layer cakes and butter tarts right here. But just as wonderful as the tea, is the atmosphere you’re having it in. Sitting in the Conservatory surrounded by palm trees, the feeling is almost regal – like a scene out of North Africa at the turn of the Century.”

“The Old English tradition is very much in keeping with the history of the estate,” adds Food and Beverage Manager Sylvain Brissonet. “The incredible amount of labour that goes into the creation of our Afternoon Tea, as well as the impeccable service at Langdon Hall, sets the experience apart. The little things make it a fantastic experience”

Indeed, enjoying the sunlit Conservatory, or the Veranda overlooking the Cloister Garden when weather permits, is a delight for the senses. Fresh flower arrangements, the finest white linens and impeccable service create a true English ambiance, making Langdon Hall the perfect accompaniment to an outing to the Stratford Festival, or any special occasion.

Served each day from 3:00 to 4:30pm, Traditional Afternoon Tea is offered at a cost of \$27.00 per person plus applicable taxes. Langdon Hall “Royal Tea” begins with a glass of champagne, followed by the traditional Afternoon Tea menu. Reservations are required.

Surrounded by 200 acres of expansive gardens and trails, Langdon Hall was built in 1898 as the lavish summer home of Eugene Langdon Wilks. The hotel exudes charm and character, impeccably maintained in the grandeur that was de rigueur among the American upper class a century ago. The elegant main house comprises a spacious thirty-two rooms, totaling more than 25,000 square feet. Since Langdon Hall began its transformation into a hotel in 1987, the mansion and its graciously renovated former staff quarters and farm buildings now offer a total of 53 luxurious guest suites, a full service spa and an a collection of private dining rooms with wood burning fireplaces.

Langdon Hall has been awarded the coveted CAA/AAA Five Diamond Award for three consecutive years, and is one of only three restaurants in Ontario to have earned the designation. The Wine Spectator Best of Award of Excellence has recognized Langdon Hall as having one of the most outstanding wine lists in the world, bestowing the two glass award for the past two years. Langdon Hall has also been a member of the prestigious Relais & Château association since 1991.

For more information, please contact:

Kate MacKay, Sales Manager

519-624-3203

kmackay@langdonhall.ca

www.langdonhall.ca