



2017 HOLIDAY TEA EVENT MENU

TEA SELECTIONS.....	3
AFTERNOON TEA.....	4
LACTOSE FREE.....	5
GLUTEN FREE	5
LACTOSE & GLUTEN FREE	6
VEGETARIAN	6
ADDITIONAL BEVERAGE OPTIONS.....	7

Menus prepared by Executive Chef Jason Bangerter
& Pastry Chef Rachel Nicholson



AFTERNOON TEA

Thank you for choosing to host your tea party at Langdon Hall Country House Hotel & Spa. We are pleased to offer vegetarian and lactose/gluten free menus and ask that you provide 72 hours notice if these menus are required within your group. Guests are welcome to arrive and be immediately seated for Afternoon Tea but if there is an interest to have a reception prior to your event, the following options are also available:

For a half hour reception:

- A side bar display of ice water and fruit infused water in pitchers with glassware available for self-service can be arranged.
- A seasonal mocktail can be served to each guest.

Please select a seasonal mocktail to be extended (additional charges apply):

GINGERBEER PUNCH \$6.50/glass

Passion Fruit Purée, Raspberry Juice, Ginger Beer

Served in a wine glass and garnished with candied ginger

WHITE PEACH UNBELLINI \$5.00/glass

White Peach Purée, Sparkling Apple Cider

- Passed selected sparkling, red or white wines are available. Please see page 7 for the wine list.

For longer receptions, passed canapés or food displays can be arranged. Please inquire about the reception menu.

To make your event memorable, we offer complimentary personalized menus and name cards, as well as a house floral arrangement for the center of your table and house background music.

ROYAL AFTERNOON TEA

Make it a royal event by adding a glass of sparkling wine ~ \$14 per glass

All afternoon tea menus are \$50.00 per guest, plus gratuities and HST.

18% service charge plus 13% HST on all charges.

1 Langdon Drive, Cambridge, Ontario N3H 4R8 | Tel: 1 (800) 268-1898 | www.langdonhall.ca

TEA SELECTIONS

A fine selection of premium leaf teas

For parties of 14 or more, please select 3 teas to be offered to your guests.

BLACK TEA

CLASSIC EARL GREY

Ceylon and Assam black tea robustly perfumed with a double dose of oil of Italian bergamot, creating a smooth bodied infusion with a classic citrus character.

ENGLISH BREAKFAST

This classic tea is strong and full-bodied with light floral undertones.

HEAVENLY CREAM

A beautiful long-leaf Ceylon and Assam black tea blended with a base note of Italian bergamot and finished with a top note of Madagascar vanilla.

MASALA CHAI CLASSIC

A blend of Assam black teas spiced with whole green cardamom, ginger, cinnamon and clove creating a robust infusion with a heated linger.

DECAFINATED BLACK

Free of caffeine, full bodies and single estate Assam black tea. Robust in both flavour and finish with a delicately earthy and sweet linger.

GREEN TEA

PARIS-SINGAPORE

A distinguished green tea enhanced with fragrant cherry blossoms and red fruits. A sensual and sweet tea.

TROPICAL GREEN

Japanese Sencha blended green tea with the tropical sweetness of lush papaya and pineapple, creating a light bodied and fruity infusion.

JASMINE JADE PEARL

Tender green tea leaves are hand-rolled into small pearls and scented with four times its weight in freshly plucked jasmine blossoms, creating a fresh and flowery infusion.

HERBAL/TISANE

CITRON CALM

Calming chamomile and Indian lemongrass combine with rose and a hint of mint to create a citrus splendour that is soothing and sweet.

MARRAKESH MINT

South African green rooibos mingles with a medley of peppermint and spearmint to create a layered infusion that is smooth, sophisticated, and naturally refreshing.

RED BALLOON

Blueberries lend their tangy sweetness to this airy red tea which sparkles with overtones of crunchy nashi fruit. A theine-free tea.

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AFTERNOON TEA MENU

All items on the following menus are baked in-house for your enjoyment.

The following menus are available for the month of December.

FRESHLY BAKED SCONES

Gingersnap Scone

Buttermilk Scone

Served with Honey Butter, House Made Preserve and Devon Cream

SAVOURIES

Rosemary Thumbprint Cookie, Tomato Jam

Farmer Murray's Heritage Egg Salad Eclair

Smoked Salmon, Dill Cream Cheese, on Roasted Beet Bread

Turkey Rillettes with Cranberry Stuffed Pain au Lait

SWEETS

Orange and Terroir Noir Macaron

Eggnog Cheesecake

Black Cocoa, Peppermint Tart

Canelés de Bordeaux

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LACTOSE FREE MENU

FRESHLY BAKED SCONES

Gingersnap Scone

Vanilla Scone

Served with House Made Preserve

SAVOURIES

Rosemary Thumbprint Cookie, Tomato Jam

Farmer Murray's Heritage Egg Salad Wrap

Smoked Salmon, Dill Aioli, on Roasted Beet Bread

Turkey Rillettes with Cranberry, Gem Lettuce

SWEETS

Orange and Terroir Noir Macaron

Pâté de Fruit

Black Cocoa, Peppermint Tart

Canelés de Bordeaux

GLUTEN FREE MENU

FRESHLY BAKED SCONES

Made with LH Gluten Free Flour

Gingersnap Scone

Buttermilk Scone

Served with Honey Butter, House Made Preserve and Devon Cream

SAVOURIES

Rosemary Thumbprint Cookie, Tomato Jam

Farmer Murray's Heritage Egg Salad Wrap

Smoked Salmon, Dill Cream Cheese, on Roasted Beet Bread

Turkey Rillettes with Cranberry, Gem Lettuce

SWEETS

Orange and Terroir Noir Macaron

Eggnog Cheesecake

Black Cocoa, Peppermint Tart

Canelés de Bordeaux

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LACTOSE & GLUTEN FREE MENU

FRESHLY BAKED SCONES

Made with LH Gluten Free Flour

Gingersnap Scone

Vanilla Scone

Served with House Made Preserve

SAVOURIES

Rosemary Thumbprint Cookie, Tomato Jam

Farmer Murray's Heritage Egg Salad Wrap

Smoked Salmon, Dill Aioli, on Roasted Beet Bread

Turkey Rillettes with Cranberry, Gem Lettuce

SWEETS

Orange and Terroir Noir Macaron

Pâté de Fruit

Black Cocoa, Peppermint Tart

Canelés de Bordeaux

VEGETARIAN MENU

FRESHLY BAKED SCONES

Gingersnap Scone

Buttermilk Scone

Served with Honey Butter, House Made Preserve and Devon Cream

SAVOURIES

Rosemary Thumbprint Cookie, Tomato Jam

Farmer Murray's Heritage Egg Salad Eclair

Cucumber, Dill Cream Cheese, on Roasted Beet Bread

Lemon, Spinach and Ricotta Stuffed Pain au Lait

SWEETS

Orange and Terroir Noir Macaron

Eggnog Cheesecake

Black Cocoa, Peppermint Tart

Canelés de Bordeaux

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WINE SELECTION

CHAMPAGNE & SPARKLING WINE

- 2016 Canti Prosecco, Millisemato \$60
- 2014 Niagara Peninsula, "Spark" Riesling, Tawse \$65
- N/V Crémant du Jura, 'Brut Sauvage', Domaine Baud Père & Fils \$80
- N/V Veuve Clicquot \$155
- N/V Laurent-Perrier Rosé \$220

WHITE WINE

OLD WORLD

- 2015 Veneto, Pinot Grigio, Caposaldo \$55
- 2016 IGT Pecorino, Vinicola Tombacco \$60
- 2015 VDF Viognier, Domaine de Vedilhan \$55
- 2015 Chablis, 1er Cru Vau de Vey, Chateau de Maligny \$125
- 2014 Pouilly Fuisse 'Classique' Chateau Beauregard \$110
- 2015 Sancerre, Alain Gueneau \$90

NEW WORLD

- 2015 Niagara Peninsula, Riesling 'Dolomite', Cave Spring \$50
- 2016 Niagara Peninsula, Chardonnay 'Transitions' Southbrook \$55
- 2015 South Island, Sauvignon Blanc, Yealands \$65
- 2015 Marlborough, Sauvignon Blanc, Staete Landt \$75
- 2015 California, Chardonnay, Cedar Rock \$65
- 2012 Russian River, Chardonnay, Thomas George \$125

RED WINE

OLD WORLD

- 2013 Chateauneuf de Pape, Chateau Fortia, Cuvée de Baron. \$130
- 2014 Rioja Crianza, Lopez de Haro \$60
- 2014 Aragón, Pago Aylés \$75
- 2016 Valpolicella, Delibori \$60
- 2011 Medoc, Cru Bourgeois, Château Roquegrave \$75
- 2011 Amarone, Corte Vaona, Novaia \$150
- 2013 Barolo, Paolo Scavino \$175
- 2013 Chianti 'CB' \$60
- 2011 Brunello, La Fortuna \$215
- 2013 IGT Toscana, Arcanum Il Fauno \$120

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RED WINE CONTINUED

NEW WORLD

- 2013 Niagara Peninsula, Cabernet Merlot, Cave Spring \$55
- 2014 South Australia, Shiraz/Viognier, Yalumba \$65
- 2015 Willamette Valley, Pinot Noir, Pearce Predhomme \$85
- 2014 California, Merlot, Tin Roof \$60
- 2015 California, Cabernet Sauvignon, Cedar Rock \$65
- 2014 Sonoma County, Decoy Cabernet Sauvignon \$90
- 2011 Napa Valley, Cabernet Sauvignon, Freemark Abbey \$130

Please Note:

Our corporate list is designed to help ease the selection of wine for your group. All wines have been vetted by our Sommeliers with the concept of great quality at a good value. Of course we do not want you to feel limited to this list. Please feel free to contact Faye MacLachlan our Head Sommelier to discuss other wine possibilities. Her e-mail is fmaclachlan@langdonhall.ca

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