



2018 FALL & WINTER TEA EVENT MENU

Available September 28 to November 18

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

Ranked the 5th Best Restaurant in Canada 2018



18% service charge plus 13% HST on all charges.
1 Langdon Drive, Cambridge, Ontario N3H 4R8 | Tel: 1 (800) 268-1898 | www.langdonhall.ca

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

SPARKLING LAVENDER TEA \$6.50/glass
Lavender and Rooibos Tea complement each other
in this Non-Alcoholic Combination

- 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.

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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 QUEEN

Intoxicating jasmine flowers enhance the sparkling elegance of this delicate green tea.

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.

FRESHLY BAKED SCONES

Spiced Apricot Scone

Buttermilk Scone

Served with Honey Butter, House Made Preserve & Devon Cream

SAVOURIES

Poppy Seed Shortbread, Goat Chèvre, Roasted Tomato

Farmer Murray's Egg Salad Éclair

Harvest Vegetable & Shrimp Tartlet

Heritage Pork Roll

SWEETS

Pink Grapefruit Macaron

Walnut Cupcake

Pumpkin Pie Cookie

Blackberry Victoria Sponge

NUT FREE MENU

FRESHLY BAKED SCONES

Spiced Apricot Scone

Buttermilk Scone

Served with Honey Butter, House Made Preserve & Devon Cream

SAVOURIES

Poppy Seed Shortbread, Goat Chèvre, Roasted Tomato

Farmer Murray's Egg Salad Éclair

Harvest Vegetable & Shrimp Tartlet

Heritage Pork Roll

SWEETS

Terroir Noir Truffle

Maple Cupcake

Pumpkin Pie Cookie

Blackberry Victoria Sponge

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LACTOSE FREE MENU

FRESHLY BAKED SCONES

Spiced Apricot Scone

Vanilla Scone

Served with House Made Preserve

SAVOURIES

Poppy Seed Crostini, Roasted Tomato, Garden Herbs

Farmer Murray's Egg Salad Wrap

Harvest Vegetable & Shrimp Tartlet

Heritage Pork Tart

SWEETS

Pink Grapefruit Macaron

Walnut Cupcake

Pumpkin Pie Cookie

Pâté de Fruit

GLUTEN FREE MENU

FRESHLY BAKED SCONES

Made with LH Gluten Free Flour

Spiced Apricot Scone

Vanilla Scone

Served with Honey Butter, House Made Preserve & Devon Cream

SAVOURIES

Poppy Seed Crostini, Goat Chèvre, Roasted Tomato, Garden Herbs

Farmer Murray's Egg Salad Wrap

Harvest Vegetable & Shrimp Tartlet

Heritage Pork Tart

SWEETS

Pink Grapefruit Macaron

Walnut Cupcake

Pumpkin Pie Cookie

Blackberry Victoria Sponge

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LACTOSE & GLUTEN FREE MENU

FRESHLY BAKED SCONES

Made with LH Gluten Free Flour

Spiced Apricot Scone

Vanilla Scone

Served with House Made Preserve

SAVOURIES

Poppy Seed Crostini, Roasted Tomato, Garden Herbs

Farmer Murray's Egg Salad Wrap

Harvest Vegetable & Shrimp Tartlet

Heritage Pork Tart

SWEETS

Pink Grapefruit Macaron

Walnut Cupcake

Pumpkin Pie Cookie

Pâté de Fruit

VEGETARIAN MENU

FRESHLY BAKED SCONES

Spiced Apricot Scone

Buttermilk Scone

Served with Honey Butter, House Made Preserve & Devon Cream

SAVOURIES

Poppy Seed Shortbread, Goat Chèvre, Roasted Tomato

Farmer Murray's Egg Salad Éclair

Harvest Vegetable Tartlet

Lemon, Ricotta & Spinach Pain Au Lait

SWEETS

Pink Grapefruit Macaron

Walnut Cupcake

Pumpkin Pie Cookie

Blackberry Victoria Sponge

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VEGAN AFTERNOON TEA

FRESHLY BAKED SCONES

Spiced Apricot Scone

Vanilla Scone

Served with House Made Preserve

SAVOURIES

Roasted Tomato, LH Sourdough, Garden Herbs

Cucumber Salad with Sunflower & Currant

Forest Mushroom Duxelle, LH Sourdough

Harvest Vegetable Tartlet

SWEETS

Terroir Noir Truffle

Pâté de Fruit

Terroir Dipped Strawberry

Citrus Compressed Fruit

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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

- 2016 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
- 2015 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
- 2017 South Island, Sauvignon Blanc, Yealands \$65
- 2015 Marlborough, Sauvignon Blanc, Staete Landt \$75
- 2015 California, Chardonnay, Cedar Rock \$65
- 2015 Napa Valley, Chardonnay, Frog’s Leap \$130

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
- 2016 Chianti ‘CB’ \$60
- 2013 IGT Toscana, Arcanum Il Fauno \$140

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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
- 2015 Sonoma County, Decoy Cabernet Sauvignon \$90

Please Note:

Our event 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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