



2019 FALL & WINTER TEA EVENT MENU

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Menus prepared by
Pastry Chef Rachel Nicholson
and Executive Chef Jason Bangerter
Iron Chef Canada Champion 2018
Ranked 4th by Canada's 100 Best Restaurants 2019
Canada's Slow Food Hero Award 2019

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 \$8/glass

Passion Fruit Purée, Raspberry Juice, Ginger Beer
Served in a wine glass and garnished with candied ginger.

WHITE PEACH UNBELLINI \$6/glass

White Peach Purée, Sparkling Apple Cider

SPARKLING SEEDLIP SIPPER \$9/glass

Seedlip Spice, Pear Juice, Fever Tree Tonic

APRICOT, SPICE, APPLE AND CITRUS \$8/glass

Apricot Purée, White Grape Juice and Sparkling Lemonade

GARDEN SPRITZ \$12/glass

Seedlip Garden, Pear Juice and Sparkling Lemonade

SPICED STRAWBERRY PINEAPPLE \$12/glass

Seedlip Spice, Strawberry Purée, Pineapple Juice and Ginger Beer

- Passed selected sparkling, red or white wines are available. Please see page 8 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.

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

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

ROYAL AFTERNOON TEA

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

All afternoon tea menus are \$50 per guest, plus gratuities and HST.

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.

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

Aged Cheddar & Chive Scone

Buttermilk Scone

Served With Honey Butter, House Made Preserve & Devon Cream

SAVOURIES

Gruyère & Ham Croissant

Farmer Murray's Egg Salad Éclair

Niagara Grape, Walnut & Orchard Apple Salad

Roasted Pear Brioche

SWEETS

Passionfruit Macaron

Carrot Opera Cake

LH 40% Milk Chocolate Earl Grey Mousse

Spiced Zucchini Whoopi Pie

LACTOSE FREE MENU

FRESHLY BAKED SCONES

Chive Scone

Vanilla Scone

Served with House Made Preserve

SAVOURIES

Prosciutto & Grainy Mustard on Crostini

Farmer Murray's Egg Salad Wrap

Niagara Grape, Walnut & Orchard Apple Salad

Roasted Pear Tart

SWEETS

Passionfruit Macaron

Carrot Cupcake

Terroir Noir Truffle

LH Crackle Cookie

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GLUTEN FREE MENU

FRESHLY BAKED SCONES

Made with LH Gluten Free Flour

Chive Scone

Vanilla Scone

Served with Honey Butter, House Made Preserve & Devon Cream

SAVOURIES

Prosciutto & Grainy Mustard on Crostini

Farmer Murray's Egg Salad Éclair

Niagara Grape, Walnut & Orchard Apple Salad

Roasted Pear Tart

SWEETS

Passionfruit Macaron

Carrot Opera Cake

LH 40% Milk Chocolate Earl Grey Mousse

LH Crackle Cookie

LACTOSE & GLUTEN FREE MENU

FRESHLY BAKED SCONES

Made with LH Gluten Free Flour

Chive Scone

Vanilla Scone

Served with House Made Preserve

SAVOURIES

Prosciutto & Grainy Mustard on Crostini

Farmer Murray's Heritage Egg Salad Wrap

Niagara Grape, Walnut & Orchard Apple Salad

Roasted Pear Tart

SWEETS

Passionfruit Macaron

Carrot Cupcake

Terroir Noir Truffle

LH Crackle Cookie

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

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VEGETARIAN MENU

FRESHLY BAKED SCONES

Aged Cheddar & Chive Scone
Buttermilk Scone

Served with Honey Butter, House Made Preserve & Devon Cream

SAVOURIES

Gruyère Croissant
Farmer Murray's Egg Salad Éclair
Niagara Grape, Walnut & Orchard Apple Salad
Roasted Pear Brioche

SWEETS

Passionfruit Macaron
Carrot Opera Cake
Terroir Noir Truffle
Spiced Zucchini Whoopi Pie

VEGAN MENU

FRESHLY BAKED SCONES

Chive Scone
Vanilla Scone

Served with House Made Preserve

SAVOURIES

Roasted Tomato Palmier, Herbs
Cucumber Salad with Sunflower & Currant
Roasted Pear, LH Sourdough
Niagara Grape, Walnut & Orchard Apple Salad

SWEETS

Terroir Noir Truffle
Pâté de Fruit
Terroir Dipped Strawberry
Citrus Compressed Fruit

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NUT FREE TEA MENU

FRESHLY BAKED SCONES

Aged Cheddar Chive Scone

Buttermilk Scone

Served with Honey Butter, House Made Preserve & Devon Cream

SAVOURIES

Gruyère & Ham Croissant

Farmer Murray's Egg Salad Éclair

Niagara Grape & Orchard Apple Salad

Roasted Pear Brioche

SWEETS

Pâté de Fruit

LH Crackle Cookie

LH 40% Milk Chocolate Earl Grey Mousse

Spiced Zucchini Whoopi Pie

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

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AFTER DINNER DRINKS (1.25 oz pour)

Kahlua \$8.00, Baileys \$8.00, Grand Marnier \$10.00, Amaretto \$8.50,
Remy Martin V.S.O.P. \$12.00, Courvoisier V.S.O.P. \$12.00

WINE SELECTION

DESSERT WINE (2oz Pour)

2013 Niagara Peninsula, Riesling Ice Wine, Tawse \$20.00
2016 NOTL Cabernet Ice Wine, Stratus \$20.00
Twenty Year Tawny Port, Taylor Fladgate \$20.00
Ten Year Tawny Port, Taylor Fladgate \$10.00

WINE SELECTION

CHAMPAGNE & SPARKLING WINE

Our wedding toast wine is N/V Cava, Brut, Poema, however any of the sparkling options below can be offered with a per person supplement charge.

2016 Canti Prosecco, Millisemato \$65
2017 Niagara Peninsula, “Spark” Riesling, Tawse \$65
N/V Crémant du Jura, Blanc de Blanc, Domaine Baud Père & Fils \$80
N/V Cava, Rosé Parés Baltà \$65
N/V Veuve Clicquot Ponsardin \$155
N/V Laurent-Perrier Rosé \$220

WHITE WINE

OLD WORLD

2018 Veneto, Pinot Grigio, Caposaldo \$55
2017 IGT Pecorino, Vinacola Tombacco \$60
2017 Rheinhessen, Riesling, Gunderloch \$65
2017 Kamptal, Grüner Veltliner, Rabl \$65
2018 VdF, Viognier, Paul Jaboulet \$65

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

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OLD WORLD WHITE WINE CONTINUED

- 2015 Bourgogne, Posanges, Remoissenet Père et Fils \$75
- 2017 Chablis, 1er Cru Vau de Vey, Chateau de Maligny \$150
- 2017 Vouvray, Sec-Tendre, Château Gaudrelle \$85
- 2017 Pouilly-Fuissé, Domaine Luquet \$115
- 2018 Sancerre, Vincent Delaporte \$110

NEW WORLD

- 2017 Niagara Peninsula, Riesling 'Dolomite', Cave Spring \$50
- 2017 Niagara Peninsula, Chardonnay 'Transitions' Southbrook \$55
- 2015 Niagara Peninsula, Chardonnay, 'Langdon' Tawse \$60
- 2017 South Island, Sauvignon Blanc, Yealands \$65
- 2017 Marlborough, Sauvignon Blanc, Staete Landt \$75
- 2017 California, Chardonnay, Cedar Rock \$65
- 2015 Santa Maria Valley, Katherine's Chardonnay, Cambria \$100
- 2017 California, Chardonnay, Silver Trail \$75

RED WINE

OLD WORLD

- 2016 Bourgogne, Vieilles Vignes, Maison Roche de Bellene \$85
- 2016 Côtes du Rhone, Domaine Saint Michel \$60
- 2016 Chateauneuf de Pape, Chateau Fortia, Cuvée de Baron. \$130
- 2016 Bordeaux, Michel Lynch \$75
- 2012 Rioja, Reserva, Bujanda \$65
- 2016 Valpolicella Ripasso Superiore, La Dama \$85
- 2012 Amarone, Corte Vaona, Novaia \$150
- 2013 IGT Toscana, SerPrimo \$75
- 2018 Chianti, Tenute Piccini \$55
- 2014 Altesino Brunello di Montalcino \$165
- 2017 IGT Puglia, Primitivo, Torrae Del Sale \$55

NEW WORLD

- 2017 Niagara Peninsula, Cabernet Franc, Cave Spring \$55
- 2017 Mendoza, Malbec '1300' Andeluna \$65
- 2016 Barossa Valley, Earthworks \$65
- 2015 Marlborough, Pinot Noir, Hunters \$70
- 2016 Willamette Valley, Pinot Noir, Pearce Predhomme \$85
- 2015 Sonoma Coast, Pinot Noir, Cline \$75
- 2016 California, Merlot, Seven Peaks \$65

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NEW WORLD CONTINUED

2017 California, Zinfandel, Grayson Cellars \$75

2018 California, Cabernet Sauvignon, Cedar Rock \$65

2015 California, Cabernet Sauvignon, Silver Trail \$75

2016 Sonoma County, Decoy Cabernet Sauvignon \$90

2014 Napa Valley, Cabernet Sauvignon, Innisfree, Joseph Phelps \$160

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