

Afternoon Tea at The Landmark London

Anna Maria Stanhope, the Duchess of Bedford, is credited for the creation of the now world-renowned afternoon tea. In the 1800s, evening meals were progressively served later and this left the Duchess suffering from “a sinking feeling” each afternoon at about four o’clock. Initially, the Duchess asked her servants to sneak a pot of tea and a few breadstuffs to replenish herself. In doing so, she found that an afternoon snack was the perfect refreshment and began inviting friends to join her for an additional afternoon meal in her rooms at Belvoir Castle. The menu centered around small cakes, bread and butter sandwiches, assorted sweets, and of course, tea.

The afternoon teatime summer sessions proved so popular that the Duchess continued it upon her return to London. She sent cards to her friends asking them to join her for “tea and walking the fields.” Other social hostesses soon picked up the practice of inviting friends for afternoon tea and this has since developed into a traditional English pastime.

History of The Landmark London

First opened as The Great Central Hotel in 1899, The Landmark London was the last of the great Victorian railway hotels constructed during the golden age of steam. Its origins lie with the ambitions of a visionary entrepreneur, Sir Edward Watkins (1819-1901), who dreamt of establishing a great rail network linking his own Great Central Railway to Europe via a Channel Tunnel terminating at Marylebone Station. Unfortunately, The Great Central Railway Company ran into financial difficulties in 1895 before work in the hotel had begun and Sir John Blundell Maple, chairman of the furniture company Maples, agreed to purchase the site at a price of 9d (4.5pence) per square foot.

The new owner commissioned architect Robert William Edis (1839-1927), a man well known for his approach in buildings typically displaying the Gothic revival style. The design was to reflect not only the wealth and power of the era, but also the desire of the architect and owner that should surpass all previous establishments in terms of opulence and luxury.

In keeping with the prevailing vogue, the hotel was laid out around a vast central courtyard, which allowed horse-drawn carriages to deposit guests at the heart of the property in privacy and comfort. Later, in adapting to the social needs of the post-war “roaring twenties”, this central courtyard, which is now The Winter Garden, was transformed into a dance floor.

The glory of the Great Central Hotel was however, fated not to last. The advent of the motorcar gradually replaced rail as the dominant mode of transport during the early 20th Century, and after only forty years, the most luxurious of all the great Victorian railway terminus hotels was forced to close its doors. For the next forty years, the building was used as offices and during WWII was requisitioned by the government for convalescing officers and soldiers on leave.

In 1986, a Japanese company bought the building and started renovations. The ultimate aim of the restoration was to see the hotel reinstated in 1993 as the focal point of business and social life, as originally envisaged by Sir Edward Watkins almost a century before.

In 1995, the hotel was acquired by The Lancaster Landmark Hotel Company and began its life as The Landmark London. Continuous investment and care has been taken to maintain the splendour of this Grade II listed building.

Chocolate Afternoon Tea

A selection of sandwiches

Organic egg mayonnaise and mustard cress * Free range corn fed chicken with tarragon crème fraîche * Lapsang Souchong smoked salmon * Classic cucumber

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Chocolate delights

White chocolate and mint shot * Chocolate and passion cream “financier”

Chocolate ganache with milk chocolate Chantilly and coconut nougatine * Chocolate crème brulee infused with chilli

Flourless chocolate sponge with mandarin jelly * Caraibe chocolate and peanut tart and salted caramel

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Warm freshly baked chocolate chip and fruit peel scones,
with Cornish clotted cream, homemade strawberry preserves and hazelnut chocolate spread

£42.00

Enjoy with a glass of Taittinger Champagne for £47.00 or a glass of Taittinger Rosé for £50.00

Our Selection of Teas from The Tea Palace

Black Teas

Finest Darjeeling
*An aromatic, black tea
best enjoyed without milk*

Assam Superior
Spicy, strong and distinctive black tea

Black Tea Blends

English Breakfast
Energising, full bodied aromatic blend

Earl Grey
*Finest China black tea and natural oil of bergamot,
a sophisticated aromatic taste*

Organic Rose Grey
*A blend of Earl Grey with organic pink rose petals,
a fragrant alternative to traditional Earl Grey*

Lapsang Souchong
Black China tea with an intensive smoky flavour

The Landmark Blend

*An exclusive blend of the finest Assam and Ceylon teas
with a subtle hint of real Bourbon Vanilla*

Winter Garden Blend

*A beautifully aromatic bespoke blend
created specifically for The Winter Garden.
Including both Indian and China black teas,
this blend is robust yet aromatic and a perfect partner
to sweet afternoon treats.*

Flavoured Black Teas

Madagascar Vanilla

A blend of Ceylon and China teas enriched with real pieces of Bourbon Vanilla from Madagascar

Smooth Caramel

A blend of black teas with pieces of caramel and a hint of vanilla

Green Teas

Japanese Bancha

A rare, large leafed green tea with a fine, light and clean flavour

Oolong Tea

Iron Goddess of Mercy

Also known as Ti Kuan Yin, a Chinese speciality Oolong tea. Widely prized for its digestive benefits

White Tea

White Peony

A rare authentic white tea with many buds. Packed with antioxidants, it has a mild, refreshing delicately sweet taste

Rooibos Tea

Organic Rooibos

A dark red infusion with a smooth slightly sweet taste. High in Vitamin C Rooibos is a rich source of antioxidants

Hand Tied Secret Blossom

Love Blossom

This amazing bud opens to reveal a small hand tied arch of white jasmine blossoms that develops as the tea infuses

Jasmine Tea

Jasmine with Flowers

Fabulously perfumed jasmine tea with real whole jasmine blossoms

Naturally Caffeine Free Organic Herbal Infusions

Pure Organic Peppermint

A refreshing minty infusion, calming and soothing to the digestive system

Pure Organic Lime Blossoms

A delicate floral taste and gives a soothing, calming infusion

Pure Organic Vervaine

Refreshing, delicately lemon scented infusion. Also known as Lemon Verbena

Organic Chamomile Flowers

Calming and digestive properties, a golden infusion with clean fragrant taste

All prices are inclusive of Value Added Tax. Gratuities are at our guests' discretion.

Please be advised that our Afternoon Tea is charged per person.

Afternoon Tea is served from 3.00pm to 6.00pm, Monday to Friday and 2.30pm to 6.00pm, Saturday and Sunday

We would respectfully ask that you refrain from using mobile phones in the restaurant

Thank you

Please be informed that some of our dishes may contain nuts or traces of nuts

The Landmark London has taken every possible step to ensure that no food served in the Hotel contains Genetically Modified food and our suppliers have assured us that this is so