Afternoon Tea Menu

$68 per adult | $75 with glass of champagne
$30 per child

Sandwiches

Boursin Cheese Stuffed Cherry Tomato
European Cucumber & Lemon Scented Cream Cheese on White Bread
Lobster Tarragon Salad on Brioche
Spiced Pecan, Pimento Cheese & Smoked Turkey Mousse Tart
Strawberry Chicken Salad with Poppy Seed Dressing on a Mini Fusette

Sandwiches for Children

Celery & Hummus | Fruit Skewer | Peanut Butter & Jelly
Tomato & Mozzarella | Turkey & Cheddar

Pastries

Cherry Almond Tart
Chocolate Hazelnut Profiterole
Coconut Mousse with Spiced Tropical Fruit Chutney
Mandarin Chocolate Tart
Strawberry Shortbread

Scones

Bourbon Vanilla & Dried Maine Blueberry

Accompaniments

Lemon Curd, Devonshire Cream, Raspberry & Apricot Jams
Boutique Blended Teas

Willard Signature Blend
Blend of black tea leaves, bergamot, sweet orange peels and rose petals.

Champagne & Berries
A stunning blend of white Pai Mu Tan leaves and freshly dried berries spritzed with champagne.

Black Teas

Willard Black Blend
A signature blend of Chinese Keemum & Pu-erh black teas.

Black Cherry
The Willard Black Blend combines with fruits and herbs to create a stunning tea.

Spiced Chai
Black tea blended with freshly ground spices, herbs and cinnamon.

Pumpkin Spice
Spices, cinnamon, cloves and ginger perfectly blended with black tea leaves.

Lady Blue Earl Grey
A black tea with bergamot, lavender, orange peels and vanilla beans.

Green Teas

Japanese Sencha
A light, fresh and grassy delicate brew, this tea is the most popular type of green tea in Japan.

Herbal Teas

Egyptian Chamomile
The soothing chamomile flowers produce a brew with flavors of honey and golden apple.

Sweet Orange
Sweet orange and cinnamon blends with a vanilla base.

Bourbon Vanilla Rooibos
African red herb and vanilla rooibos brews a malty, slightly vanilla herbal cup.

White Teas

Rose Lemon Chardonnay
White tea leaves, rose petals and the essence of chardonnay create a beautifully blended cup.

We proudly serve teas from Jenwey Tea Company.