



# Afternoon Tea Menu

## Vegan Offerings

\$68 per adult | \$75 with glass of champagne

## Sandwiches

Black Olive Tapenade Tart  
Cucumber & Citrus Scented Hummus  
Roasted Cremini Mushroom Stuffed with Sautéed Spinach  
Roasted Red Pepper with Hummus  
Tofu & Vegetable Brochette with Basil Pesto

## Pastries

Brûlée Apricot  
Chocolate Covered Strawberry with Pistachios  
Chocolate Vegan Cake  
Fruit Smoothie Shooter  
Pâte de Fruit

## Scones

Bourbon Vanilla & Dried Maine Blueberry

## Accompaniments

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 Keemun & 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 Cinnamon 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.*