



Afternoon Tea Menu

Vegetarian Offering

Sandwiches

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

Pastries

Coconut Raspberry Tart
Eggnog Cheesecake
Gingerbread Cookie
Passion Fruit Bûche de Noël
Peppermint Profiterole

Scones

Bourbon Vanilla & Gingerbread

Accompaniments

Lemon Curd, Devonshire Cream, Raspberry & Apricot Jams

Signature Black Teas

Willard Signature Blend

A popular favorite, black tea leaves blend with bergamot, sweet orange peels and rose petals

Willard Black Blend

A classic black tea, Chinese Keemun & Pu-erh black teas creates this signature hotel blend

Black Teas

Assam

A strong, robust tea known for its malty flavor, reminiscent of a cup of coffee

Black Bacon

A smoked black with a touch of maple, apple smoked wood and the essence of bacon

Chocolate Peppermint

Cacao nibs, spearmint, peppermint and a touch of stevia create the perfect holiday cup

English Breakfast

Indian black leaves brew a robust, tannic cup that is slightly floral and malty in flavor

Lady Blue Earl Grey

Bergamot, lavender, orange peels and Madagascar vanilla beans

Pumpkin Spice

A winter warmer of spices, cinnamon, cloves and ginger

Rum Fudge

Chocolate and the essence of rum paired perfectly

Spiced Chai

A traditional Chai, with black leaves, cinnamon, ginger, cloves, allspice, black pepper, anise, cardamon and a touch of stevia

Winter Wonderland

Marshmallows sprinkled over black tea leaves create a whimsical cup, slightly sweet

Green Teas

Japanese Sencha

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

Jasmine Spring Tips

Green tea leaves hand laid over fresh jasmine for three days creates a lightly floral cup

We proudly serve teas from Jenwey Tea Company.

White Teas

Champagne & Berries

White Pai Mu Tan leaves and freshly dried berries spritzed with champagne

Rose Lemon Chardonnay

Rose petals, lemon leaf and the essence of chardonnay elegantly blend with white leaves

White Cranberry

Dried cranberries combine beautifully with white tea leaves for a slightly tart, delicate brew

Herbal Teas

Egyptian Chamomile

Soothing chamomile flowers produce a brew with flavors of honey and golden apple

Sweet Orange Cinnamon

Sweet orange peels and three types of cinnamon blend with a vanilla base

Vanilla Bean

Vanilla Rooibos combines with Madagascar vanilla and a touch of stevia leaf for a mildly sweet cup

Afternoon Tea at The Willard

Tea is like wine. The way it is produced, the harvesting time, and its leaf shape all lend the tea its particular taste, while climate and soil creates its character. Proudly serving teas from the Jenwey Tea Company, one of the world's most innovative purveyors of the finest estate and boutique blended loose-leaf teas, we have collaborated with their certified tea master to bring you a true "farm to cup" experience. We're pleased to welcome you to the Willard InterContinental for Afternoon Tea, one of the hotel's most cherished traditions.



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