



Willard Afternoon Tea To-Go

Thank you for choosing Willard InterContinental for your Tea at Home experience! Included in each order are five tea sandwiches, five pastries, two scones with a side of lemon curd, Devonshire cream, raspberry, and apricot jam.

Each person can select their menu of choice, along with up to two loose-leaf teas.

Here at Willard InterContinental, we offer a standard menu, as well as menus that cater to those who are vegetarian, vegan, and follow a gluten-free diet.

Please look through the entire To-Go menu to find the section that fits your dietary needs.

Please let us know what teas you would like as well.

You can choose up to two teas per person.

Brewing instructions will be provided.

Priced at \$55 per adult and \$30 per child (3-12 years of age)

Curbside pickup is available from 11 a.m. to 5 p.m. on Saturdays in September, and on Saturdays & Sundays in October and November.

For more information or to place your order, please email WillardTea@ihg.com and a member of our team will be happy to assist you.

STANDARD MENU

Sandwiches

STILTON & PORT WINE POACH PEAR TART
CUCUMBER WITH CITRUS CREAM CHEESE
ROAST BEEF, PINK PEPPERCORN CREAM, TOASTED BAGUETTE
LOBSTER SALAD ON BRIOCHE
EGG SALAD & CAVIAR VOL AU VENT

Pastries

MANGO COCONUT ROULADE WITH SPICED MANGO CHUTNEY
RASPBERRY GINGER PROFITEROLE
BANANAS FOSTER SABLE
VANILLA CASSIS TART
MILK CHOCOLATE LIME MOUSSE

Scones

VANILLA & ROSEMARY PINEAPPLE

Accompaniments

LEMON CURD, DEVONSHIRE CREAM, RASPBERRY & APRICOT JAMS

*\$68 per adult | \$75 with a glass of champagne
Additional champagne \$22 per glass*



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VEGETARIAN MENU

Sandwiches

SUNDRIED TOMATO TAPENADE TART
ROASTED PEPPER, HUMMUS SANDWICH
CREMINI MUSHROOM STUFFED WITH PERNOD SAUTÉED SPINACH
AVOCADO SALAD ON PITA
HERB MARINATED TOFU & GRILLED ARTICHOKE

Pastries

MANGO COCONUT ROULADE WITH SPICED MANGO CHUTNEY
RASPBERRY GINGER PROFITEROLE
BANANAS FOSTER SABLE
VANILLA CASSIS TART
MILK CHOCOLATE LIME MOUSSE

Scones

VANILLA & ROSEMARY PINEAPPLE

Accompaniments

LEMON CURD, DEVONSHIRE CREAM, RASPBERRY & APRICOT JAMS

*\$68 per adult | \$75 with a glass of champagne
Additional champagne \$22 per glass*



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VEGAN MENU

Sandwiches

SUNDRIED TOMATO TAPENADE TART
ROASTED PEPPER, HUMMUS SANDWICH
CREMINI MUSHROOM STUFFED WITH PERNOD SAUTÉED SPINACH
AVOCADO SALAD ON PITA
HERB MARINATED TOFU & GRILLED ARTICHOKE

Pastries

COCONUT RASPBERRY TRUFFLE
MAGO GELÉE
VANILLA SHORTBREAD
MARZIPAN CRUNCH CHOCOLATE STRAWBERRY
PÂTE DE FRUIT

Scones

VANILLA & ROSEMARY PINEAPPLE

Accompaniments

RASPBERRY & APRICOT JAMS

*\$68 per adult | \$75 with a glass of champagne
Additional champagne \$22 per glass*



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CHILDREN'S MENU

Sandwiches

STRAWBERRY AND PINEAPPLE SKEWER
SMOKED TURKEY AND CHEDDAR MOUSSE
PEANUT BUTTER & JELLY
EGG SALAD
CHICKEN SALAD

Pastries

MANGO COCONUT ROULADE WITH SPICED MANGO CHUTNEY
RASPBERRY GINGER PROFITEROLE
BANANAS FOSTER SABLE
VANILLA CASSIS TART
MILK CHOCOLATE LIME MOUSSE

Scones

VANILLA & ROSEMARY PINEAPPLE

Accompaniments

LEMON CURD, DEVONSHIRE CREAM, RASPBERRY & APRICOT JAMS

*\$35 per child | \$40 with a glass of sparkling cider
(3-12 years of age)*



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GLUTEN-FREE MENU

Sandwiches

STILTON & PORT WINE POACH PEAR TART
CUCUMBER WITH CITRUS CREAM CHEESE
ROAST BEEF, PINK PEPPERCORN CREAM
LOBSTER SALAD
EGG SALAD & CAVIAR

Pastries

COCONUT RASPBERRY TRUFFLE
MAGO GELÉE
VANILLA SHORTBREAD
MARZIPAN CRUNCH CHOCOLATE STRAWBERRY
PÂTE DE FRUIT

Scones

VANILLA & ROSEMARY PINEAPPLE

Accompaniments

LEMON CURD, DEVONSHIRE CREAM, RASPBERRY & APRICOT JAMS

*\$68 per adult / \$75 with a glass of champagne
Additional champagne \$22 per glass*



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Black Teas

THE WILLARD SIGNATURE BLEND

BLEND OF BLACK TEA LEAVES, BERGAMOT, SWEET ORANGE PEEL, AND ROSE PETALS

THE WILLARD BLACK BLEND

SIGNATURE BLEND OF CHINESE KEEMUN AND BLACK PU-ERH TEAS
(AVAILABLE IN DECAF)

BLACK VANILLA ROSE

A STRONG, ROBUST BLACK TEA LEAVES WITH VANILLA ROOIBOS & ROSE PETALS

SPICED SANGRIA

ROBUST BLEND OF SPICES, CRANBERRIES, CLOVES, GINGER, AND HIBISCUS
FOR A FRUITY & SPICY CUP

DARJEELING

REGARDED AS THE "CHAMPAGNE OF TEAS," THIS LIGHT TEA
SHOWS OFF A SUBTLE MUSCATEL FLAVOR

FROSTED PUMPKIN

FALL IN LOVE WITH THIS CUP OF BLACK LEAVES, CINNAMONS, PUMPKIN
SPICES AND A TOUCH OF SWEETNESS, PERFECTLY PAIRED WITH A DOLLOP
OF CREAM

ENGLISH BREAKFAST

INDIAN BLACK LEAVES BREW A ROBUST, TANNIC CUP
THAT IS SLIGHTLY FLORAL & MALTY IN FLAVOR

LADY BLUE EARL GREY

BERGAMOT, LAVENDER, ORANGE PEEL, AND MADAGASCAR VANILLA BEAN

RUM FUDGE

CHOCOLATE & THE ESSENCE OF RUM PAIRED PERFECTLY

SPICED CHAI

BLACK TEA WITH A MÉLANGE OF AROMATIC SPICES & HERBS INCLUDING
CINNAMON, CLOVES, GINGER, ALLSPICE, BLACK PEPPER, AND STAR ANISE



We proudly serve teas from the J'enwey 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.

Green Teas

JAPANESE GREEN SENCHA

A LIGHT, FRESH AND GRASSY DELICATE BREW, MOST COMMON IN JAPAN

JASMINE SPRING TIPS

GREEN TEA LEAVES HAND-LAID OVER FRESH JASMINE TO CREATE A LIGHTLY FLORAL CUP

LYCHEE ROSE

DELICATE & FLORAL - THIS BLEND IS A SLIGHTLY FRUITY AND LIGHTY HERBACEOUS WITH GREEN LEAVES & ROSE PETALS

White Teas

RED RASPBERRY CHAMPAGNE

VIBRANT RASPBERRIES BOUTIQUE BLENDED WITH HIBISCUS AND WHITE LEAVES FINISHED WITH A CHAMPAGNE ESSENCE

WHITE CRANBERRY

DRIED CRANBERRIES BLEND BEAUTIFULLY WITH WHITE TEA LEAVES FOR A SLIGHTLY TART, DELICATE BREW

SWEET PEACH COBBLER

AUTUMNS RIPE SWEET PEACHES, A TOUCH OF BLACK & VANILLA DANCING BEAUTIFULLY WITH A LITTLE STEVIA LEAF

Herbal Teas

EGYPTIAN CHAMOMILE

YOUNG CHAMOMILE BUDS FROM EGYPT - CREATE AN HERBAL CUP WITH NOTES OF HONEYDEW, FLOWERS AND APPLE

SWEET ORANGE CINNAMON

MADAGASCAR VANILLA BEAN, RED ROOIBOS, SWEET ORANGE PEEL AND 3 CINNAMONS CREATE THIS STUNNING BREW THAT WILL LEAVE YOUR SOUL SATISFIED ALL SEASON

VANILLA BEAN

VANILLA ROOIBOS COMBINED WITH MADAGASCAR VANILLA AND A TOUCH OF STEVIA

Pleasant Additions

Champagne

375 mL Nicolas Feuillante Champagne Brut - \$65

750 mL Nicolas Feuillante Brut Rosé - \$140

750 mL Moët & Chandon Imperial Brut - \$125

750 mL Maison Henriot Champagne - \$125

Scones

Additional scone - \$4.00 each

Music

As no Afternoon Tea experience at Willard is complete without beautiful harp music, we have curated a harp-inspired [Spotify_playlist](#), featuring a mix of traditional and contemporary songs to set the stage.



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