

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 12 p.m. to 5 p.m. on Saturdays, and
Sundays. 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

CHICKEN TIKKA SALAD WITH MINT CHUTNEY BRIOCHE BUN
CUCUMBER WITH CITRUS CREAM CHEESE
SEARED NY STRIP WITH ONION MARMALADE, AND HORSERADISH CREAM ON
TOASTED BAGUETTE
GARLIC SHRIMP SALAD, WITH MICRO BASIL
GOAT CHEESE AND FIG JAM ON GLUTEN-FREE TART

Pastries

BLACKBERRY VANILLA PROFITEROLE
STRAWBERRY LEMON MOUSSE CAKE
LIME & MINT MERINGUE TART
PEACH & VANILLA ROULADE
CHOCOLATE CARAMEL MOUSSE

Scones

VANILLA & PEACH BASIL

Accompaniments

LEMON CURD, DEVONSHIRE CREAM, RASPBERRY & APRICOT JAMS

CHILDREN'S MENU

Sandwiches

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

Pastries

BLACKBERRY VANILLA PROFITEROLE
STRAWBERRY LEMON MOUSSE CAKE
LIME & MINT MERINGUE TART
PEACH & VANILLA ROULADE
CHOCOLATE CARAMEL MOUSSE

Scones

VANILLA & PEACH BASIL

Accompaniments

LEMON CURD, DEVONSHIRE CREAM, RASPBERRY & APRICOT JAMS

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

BLACKBERRY VANILLA PROFITEROLE
STRAWBERRY LEMON MOUSSE CAKE
LIME & MINT MERINGUE TART
PEACH & VANILLA ROULADE
CHOCOLATE CARAMEL MOUSSE

Scones

VANILLA & PEACH BASIL

Accompaniments

LEMON CURD, DEVONSHIRE CREAM, RASPBERRY & APRICOT JAMS

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 & PEACH BASIL

Accompaniments

RASPBERRY & APRICOT JAMS

GLUTEN FREE MENU

Sandwiches

CHICKEN TIKKA SALAD WITH MINT CHUTNEY
CUCUMBER WITH CITRUS CREAM CHEESE
SEARED NY STRIP WITH ONION MARMALADE, AND HORSERADISH CREAM
GARLIC SHRIMP SALAD, WITH MICRO BASIL
GOAT CHEESE AND FIG JAM ON GLUTEN-FREE TART
ALL ON GLUTEN FREE BREAD

Pastries

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

Scones

VANILLA & PEACH BASIL

Accompaniments

LEMON CURD, DEVONSHIRE CREAM, RASPBERRY & APRICOT JAMS

Brewing Instructions

1. Boil water in your tea kettle
2. While waiting for water to boil, add the appropriate amount of loose-leaf tea to your tea infuser. Place the tea infuser inside your teapot or mug. *Tip: Double the amount of tea you use when making iced tea*
3. When the water reaches the desired temperature, pour it over the tea infuser into your mug or teapot. This will allow the water to circulate through the leaves.
4. Time your tea. Once the time is up, dunk the infuser a couple of times to circulate the water. Remove the infuser and set aside for a second steeping.
5. Serve in your favorite mug or pour over ice for a satisfying iced tea.

Tip: when resteeeping your tea, add another minute to the steep time, this is because the tea needs longer to draw out the flavor.