

# 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*

SMOKED SALMON DILL TARTAR ON PUMPERNICKEL  
CUCUMBER WITH CITRUS CREAM CHEESE  
SMOKED CHICKEN CRANBERRY SALAD TART  
LOBSTER SALAD ON BRIOCHE  
FOIE GRAS MOUSSE PORT WINE FIGS VOL AU VENT

### *Pastries*

CHOCOLATE PEANUT CHOUX  
APPLE CINNAMON SHORTBREAD  
MAPLE ALMOND TART  
PUMPKIN SPICE ROULADE  
PEAR YUZU MOUSSE

### *Scones*

VANILLA & SUGAR PLUM

### *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*

CHOCOLATE PEANUT CHOUX  
APPLE CINNAMON SHORTBREAD  
MAPLE ALMOND TART  
PUMPKIN SPICE ROULADE  
PEAR YUZU MOUSSE

### *Scones*

VANILLA & SUGAR PLUM

### *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*

CHOCOLATE PEANUT CHOUX  
APPLE CINNAMON SHORTBREAD  
MAPLE ALMOND TART  
PUMPKIN SPICE ROULADE  
PEAR YUZU MOUSSE

### *Scones*

VANILLA & SUGAR PLUM

### *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  
MANGO GELÉE  
VANILLA SHORTBREAD  
MARZIPAN CRUNCH CHOCOLATE STRAWBERRY  
PÂTE DE FRUIT

### *Scones*

VANILLA & SUGAR PLUM

### *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  
MANGO GELÉE  
VANILLA SHORTBREAD  
MARZIPAN CRUNCH CHOCOLATE STRAWBERRY  
PÂTE DE FRUIT

### *Scones*

VANILLA & SUGAR PLUM

### *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.*

# *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 & BLACK PU-ERH TEAS  
(AVAILABLE IN DECAF)

## **BLACK VANILLA ROSE**

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

## **DARJEELING**

REGARDED AS THE “CHAMPAGNE OF TEAS,” THIS LIGHT TEA  
SHOWS OFF A SUBTLE MUSCATTEL FLAVOR

## **CRANBERRY APPLE SPICE**

FULL OF THE SEASONS ROBUST SPICES, TART CRANBERRIES &  
RIPE SWEET FUJI APPLES MULLED TOGETHER

## **GINGERED CARROT CAKE**

SPICY GINGER, CLOVES, SWEET CARROT, VANILLA AND BLACK LEAVES – DANCE  
WITH A TOUCH OF CINNAMON, THE PERFECT DESSERT TEA

## **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

## **SPICED CHAI**

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



## *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 BERRY ROSE**

HAND ROLLED, LIGHT AND MILD DRAGON WELL LEAVES WITH A TOUCH OF SOFT LYCHEE, VIBRANT HIBISCUS & ELEGANT ROSES

## *White Teas*

### **RED RASPBERRY CHAMPAGNE**

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

### **SWEET MINT ROSE**

FRESHLY DRIED, REFRESHING BLEND OF MINTS, A TOUCH OF STEVIA LEAF & BEAUTIFUL ROSE PETALS FOR A MINTY, LIGHTLY SWEET & FLORAL

### **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 COMBINES WITH MADAGASCAR VANILLA AND A TOUCH OF STEVIA