



Annual
Easter Sunday Brunch
at Mutianyu Great Wall
With Live Jazz

Sunday 4 April 2010
Served 11:00-15:00

Start with Complimentary Freshly Squeezed Orange Juice Served at Your Table

The Schoolhouse Groaning Board

Cold Dishes

Roasted Pear Salad
Red and White Slaw with Ganlancai
Schoolhouse Greens
With choice of homemade dressings
Smoked Rainbow Trout Fillet
Local Duck Liver Pate
Country Terrine
Cheese Board
Vegetables with Tatziki Sauce

Soups

Minestrone
Mushroom Soup

Hot Dishes

Carved Easter Ham
Eggs-to-Order Station
Sausage and Bacon, Homemade Hash Browns, Grilled Tomatoes
Peasant-style Stewed Pork with Chestnuts
Lamb Curry
Braised Cabbage
Garlic Sautéed Seasonal Vegetables
Shao Bing with Five-Flavored Beef
Steamed Rice
Pasta with Puttanesca Sauce
Anchovies and Sun-dried Tomatoes

Desserts

Selection of Homemade Schoolhouse Desserts

Homemade Breads, Muffins, and Pastries

With Assortment of Butters, Jams, and Preserves

Self-Service Beverages

*Soft Drinks, Local beer, Water and Coffee Americano
Other beverages charged separately*

Rmb 240 per adult, Rmb 120 per child age 4-12, under 4 no charge

www.theschoolhouseatmutianyu.com

Free Easter Egg Hunts and Face Painting for Kids at 11:00 and 14:00