



**COCK n BULL
RESTAURANT**

**THANKSGIVING
HARVEST BUFFET**

\$49.95 per adult \$19.95 per child
(ages 6-9; 5 & under are free)

Soup & Salads

Butternut Squash Soup

Autumn Green Salad

Baby kale, chicory greens, pecans,
sweet potato, brown butter
dressing, dried cranberry

Tomato & Mozzarella

Olive oil, basil

Tuscan Pasta Salad

Mozzarella, olives,
tomato, bell peppers

Pickled Beet Salad

Red onions, ricotta salata,
goat cheese mousse

Coleslaw

Salad Bar

Autumn Autumn Field Greens

Chef Selected Toppings

Assorted Dressings

including Village vinaigrette



Bountiful Assortment of Breads

Artisanal Breads

Dinner Rolls

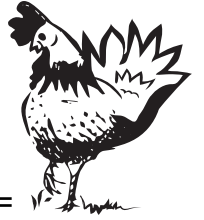
Corn Bread

Entrées

Roasted Salmon Chive beurre blanc, haricot verts & mushroom garnish

Chicken Paillard Tomato jam, pecorino romano

Baked Ziti Ricotta cheese, marinara, mozzarella



Carving Station

Hearth-Roasted Succulent Turkey White & dark meats, turkey gravy

House-Cured Roast Beef Horseradish, pan gravy

Virginia Baked Ham Chipotle brown butter glaze



Sides

**Housemade
Seasoned Stuffing**

Brussels Sprouts

**Fireside
Cranberry Chutney**

**Golden Corn
Custard Stuffing**

Green Beans

Rice Pilaf

Harvest Potatoes
Creamy buttermilk mash
& harvest chive

Baked Mac 'n Cheese

Sweet Potato Casserole
Marshmallows, pecans

Creamed Spinach



Desserts

**Earl's Perfect
Pumpkin Pie**

**Crisp Homestyle
Apple Pie**

Creamery Cheesecake

**Seasonal Coffee
Apple Streusel**

**Late Harvest
Sweet Carrot Cake**

**Deep Rich
Chocolate Cake**


**Bounty Cinnamon
Apple Cake**

Brownies

Assorted Mini Pastries

Assorted Cookies



Thursday, November 24, 11:00 a.m. - 6:00 p.m. Reservations required. Please call 215-794-4010 or book via  OpenTable

An 20% gratuity will be added to all parties. Reservations required. Menu is subject to change.

Cock 'n Bull Cancellation Policy: Reservations must be cancelled by 12:00 a.m. on Sunday, November 21 to avoid a charge of \$10.00 per person. "No show booking charge."