



== **THANKSGIVING
HARVEST BUFFET** ==
November 23, 2023

\$54.95 per adult | \$19.95 per child
(ages 6-9; 5 & under are free)

Soup & Salads

Butternut Squash Soup

Tomato & Mozzarella

Olive oil, basil,
balsamic reduction

Aunt Jenny's Pasta Salad

Beet Salad

Arugula, goat cheese, granola

Harvest Succotash Salad

Lima beans, corn, tomato,
shaved onion, nutmeg,
sage cider vinaigrette

Thanksgiving Stuffing Salad

Fall-spiced panzanella

Salad Bar

Carrots | Tomatoes | Cucumbers
Balsamic | Caesar | Ranch



Bountiful Assortment of Breads

Artisanal Breads

Dinner Rolls

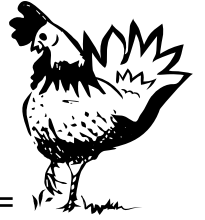
Corn Bread

Entrées

Roasted Salmon Chive beurre blanc

Penne alla Vodka

Chicken & Dumplings



Carving Station

Hearth-Roasted Turkey White & dark meats, turkey gravy

House-Cured Roast Beef Horseradish, pan gravy

Virginia Baked Ham Chipotle brown butter glaze



Sides

**Housemade
Seasoned Stuffing**

Vegetable Medley

Cranberry Chutney

**Golden Corn Custard
Stuffing**

Green Bean Casserole

Smashed Potatoes

Baked Mac 'n Cheese

Sweet Potato Casserole
Marshmallows, pecans

Creamed Spinach



Kids Station

Butter Noodles

Marinara sauce

Chicken Nuggets



Desserts

Apple Pie

Pumpkin Pie

**Cranberry-Cherry
Cheesecake**

Pecan Bars

Carrot Cake Truffles

Snickerdoodle Blondies

S'mores Cupcakes

**Caramel Apple
Cremeux** GF

**Pumpkin Cheesecake
Trifle** GF

**Double Chocolate
Banana Bread** GF

Cream Puffs

Lemon Meringue Tarts

Turkey Sugar Cookies



Thursday, November 23, 11:00 a.m. - 6:00 p.m. Reservations required. Please call 215-794-4037 or book via OpenTable

All menu items reflect cash prices. 3.99% will be added to all non-cash transactions. A 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 19 to avoid a charge of \$10.00 per person. "No show booking charge."