NORMANDY FARM

Thanksgiving

THURSDAY, NOVEMBER 26 2026

Grand Ballroom Buffet Seatings 11:30 AM - 5:30 PM

SOUPS & SALAD

- Chicken & Roasted Corn Chowder
- White Bean & Tomato
- Grand Salad Bar
  with Assorted Rolls & Breads

SHRIMP COCKTAIL BAR

lemon & cocktail sauce

CARVING STATION

- **Roasted Turkey Breast** *with turkey gravy*
- **NY Strip** *with mushroom cream sauce and horseradish cream*
- **Glazed Ham** *with honey mustard sauce*

ENTREES

- Lemon Crab & Shrimp Linguine
- **Baked Salmon** *with cranberry bourbon glaze*
- Apple Cider & Cinnamon Braised Chicken Thighs
- Cheese Ravioli

SEASONAL SIDES

- Candied Yams
- Green Beans
- Traditional Stuffing & Sausage Stuffing
- Garlic Mashed Potatoes
- Brown Butter & Thyme Roasted Potatoes
- Roasted Broccoli Crowns
- Cranberry Sauce

DESSERTS

- Assorted Mini Seasonal Pies
- Chocolate Verine
- Pecan Bars
- Pear Ginger Crisp
- Pumpkin Brownie Bites
- Sour Cream Cheesecake
- Cranberry Crumble Squares
- Butter Cake
- Vegan Chocolate Peanut Butter Bars
- Crème Brulee Shooters
- Chocolate Fountain
- Doughnut Wall

$74.95 Adults | $28.95 Children *(Kid's Menu, Ages 5-10)*

All non-alcoholic beverages are included. Prices are plus tax & gratuity.
20% gratuity added to groups of 6 or more.

RESERVATIONS ARE REQUIRED: 215-616-8108

Prices are plus tax & gratuity. 20% service charge added to groups of 6 or more. A credit card is required to hold a reservation for parties of 8 or more. Cancelations must be made by Thursday 11/19 or you will be subject to a cancelation fee.

Farmer's Daughter VIP Club perks apply to à la carte dining only. Buffet purchases are excluded.

the farmer's daughter
RESTAURANT

THANKSGIVING

THURSDAY, NOVEMBER 26 2026

"the farmer's daugher" Thanksgiving Dinner Seatings 1 - 6 PM

FOR THE TABLE

Cheese Board
assorted cheeses, jam, nuts, artisanal bread

SEASONAL SOUPS *Choose One*

Chicken and Roasted Corn Chowder
White Bean and Tomato

SALADS *Choose One*

Roasted Pumpkin Salad, *arugula, poached cherries, walnuts, feta cheese, apple cider vinaigrette*
Mesclun Greens Salad, *cucumbers, tomatoes, carrots, croutons, pomegranate balsamic vinaigrette*

DESSERTS *Choose One*

Pecan Pie, *bourbon caramel, vanilla ice cream*
Sour Cream Cheesecake, *sour cherry compote, toasted almonds, cherry caramel*
Chocolate Peanut Butter Tart, *fudge sauce, chocolate ganache, peanut butter cups*

ENTREES *Choose One*

Carved Turkey, *sage gravy*
Carved NY Strip, *peppercorn demi-glace*
Grouper & Shrimp
Carved Lamb Leg, *mint jus*
Spinach and Red Pepper Stuffed Pork Roulade, *creamy mustard glaze*
***Pumpkin Ravioli**, *crispy kale, parmesan Reggiano, sweet pepper cream sauce, walnuts*

THANKSGIVING SIDES

served family-style
Traditional Stuffing
Mashed Potatoes
Honey Glazed Carrots
Green Beans
Roasted Brussels and Bacon
Cranberry Sauce
Sauteed Mushrooms
Creamed Corn

$82.95 Per Person | *Ravioli Entree, $69.95
Children's Menu Available, $28.95 (Ages 5-10)

Coffee, hot tea & iced tea are included. All other beverages are additional.
Prices are plus tax & gratuity. 20% gratuity added to groups of 6 or more.

RESERVATIONS ARE REQUIRED: 215-616-8300

Group of 6 or more require a credit card to hold the reservation and are subject to a cancellation fee of $150 if you do not cancel your reservation on or before 7 days prior.