

Tour Menu

Group dining at Gray's Bushmills



GROUP DINING RATES · INCLUDES TEA OR COFFEE

One course £21 · Two courses £24 · Three courses £28

STARTERS

For 2- and 3-course options, groups may select one starter and/or one dessert.

Soup of the Day

Served with crispy bread rolls.

Classic Caesar Salad

Crisp baby gem lettuce, Caesar dressing, Parmesan cheese, croutons and crispy bacon.

MAIN COURSES

For group bookings, one main course must be selected for the entire group.

Seared Cod Fillet

Dill, caper and white wine cream sauce, seasonal vegetables and buttered baby potatoes.

Glazed Gammon

Finished with black pudding crumb, creamy mash and apple sauce.

Peppered Chicken

Chargrilled chicken breast, creamy peppercorn sauce and traditional champ potatoes.

Guinness Beef Casserole

Slow-cooked Irish beef in a rich Guinness gravy, served with baby boiled potatoes.

Beef Burger & Skinny Fries

Beef burger with baby gem, cheese, tomato and ketchup.

Fish & Chips

Traditional fish and chips with tartare sauce and garden peas.

DESSERTS

Salted Caramel Roulade

Fresh Fruit Salad

Warm Apple Crumble

Served with vanilla custard.

PREMIUM SET MENU

£39.95 per person

PREMIUM SET MENU

Starter — Irish Goat's Cheese Salad

Irish goat's cheese with beetroot, candied walnuts and rocket leaves.

Main — Coastal Seafood Chowder

Finished with caramelised onion and smoked streaky bacon, served with wheaten bread.

Dessert — Please select one

Salted Caramel Roulade · Fresh Fruit Salad · Warm Apple Crumble with vanilla custard · Red Berry Baked Cheesecake.

ALLERGENS

★ denotes a chef's recommendation. Numbers beside each dish indicate allergen content; an asterisk (*) means the dish can be adapted to remove that allergen. Please inform your server of any allergies or dietary requirements.

1 Celery 2 Gluten 3 Crustaceans 4 Eggs 5 Fish 6 Lupin 7 Milk 8 Molluscs 9 Mustard 10 Nuts
11 Peanuts 12 Sesame Seeds 13 Soya 14 Sulphites

B O O K I N G T E R M S & C O N D I T I O N S

Menu Selection

For group bookings, one main course must be selected for the entire group. For 2- and 3-course options, groups may select one starter and/or one dessert. Maximum 30 guests.

Complimentary Passenger Places

Complimentary passenger places will be agreed in advance and are generally offered at 1 FOC per minimum 30 paying guests.

Final Numbers

Final guaranteed numbers must be confirmed 2 working days prior to arrival. Any changes to catering numbers or menu selections made within 48 hours of arrival may be subject to additional charges.

Sunday Tours

Sunday groups are currently capped at 30 guests, with dedicated dining areas provided.

Cancellations

Cancellations should be made at least 4 weeks prior to the scheduled visit, where possible, to allow the date to be made available to other tour operators.

Block Bookings

For block bookings, consideration should be given to the requirements of other tour groups. Subject to availability, we can accommodate up to three tour groups per day at the same time. Tour operators are asked to consider coach and vehicular access when coordinating multiple group arrivals.

Dietary Requirements & Allergies

Please advise us of any food allergies or dietary requirements at the time of booking, wherever possible, to allow suitable alternatives to be arranged.