

*Accommodation, Functions & Room Hire  
At Busta House Hotel*



*Busta House Hotel*

*Busta*

*Brae*

*Shetland*

*ZE2 9QN*

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*Web: [www.bustahouse.com](http://www.bustahouse.com)*

*Busta House is a former 16th Century Lairds House now serving as a 3 star Hotel. We are ideally situated for those working at either Sullom Voe Oil Terminal or Shetland Gas Plant as we are a short drive, based less than 10 miles from either site.*

*Whatever your business requirements, we are here to ensure that your time with us runs to schedule.*

*If your booking includes an overnight stay, you can relax in beautiful surroundings, have a peaceful nights sleep and enjoy a variety of local produce at breakfast to set you up for the day ahead.*

## *Accommodation*

*We have 22 individually and tastefully decorated rooms, named after some of Shetland's 100 plus Islands, from the far South of Fair Isle to the farthest North of Unst. A number of which have beautiful views over the grounds to Busta Voe and across to Brae.*

*All of our rooms are equipped with;*

*Shower or shower over bath  
Complimentary Wi-Fi  
Digital Safe  
Telephone with free Local and National Calls.  
Television with DVD player,  
Tea/coffee making facilities,  
Hairdryer  
Eco-friendly toiletries  
Iron & Ironing Board available on request  
A same day laundry service is available*

*To enquire about availability or to make a booking email us at [info@bustahouse.com](mailto:info@bustahouse.com) or call on 01806 522 506.*

*Corporate Rates are available.*



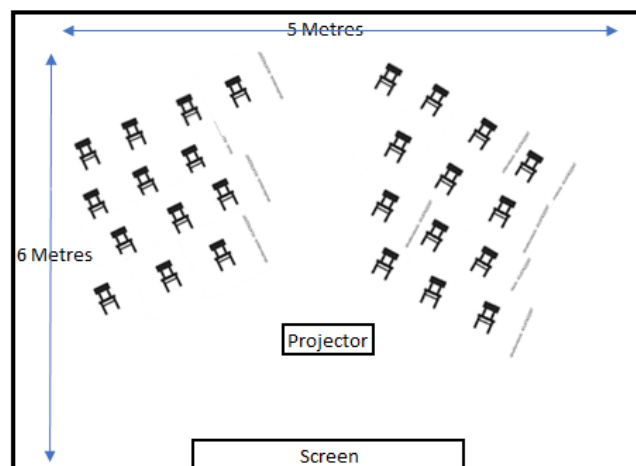
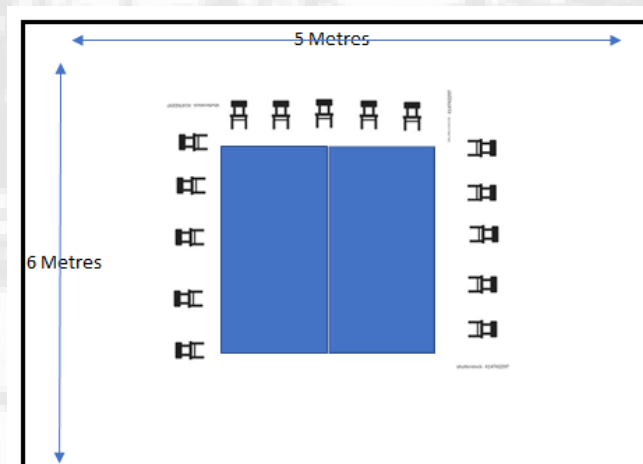
# Meeting Room

*Our Gifford Library measures 6 metres long by 5 metres wide and can accommodate 16 persons boardroom style or up to 25 persons theatre style. A 3D projector, screen and flip-charts are included in the hire of our room should they be required.*

*To hire for a full day or half day costs £75 and £50 respectively (inclusive of all equipment) Tea/Coffee, Water and biscuits (including Homemade Shortbread) can be served at the best suited times for your requirements.*

*For Lunch we have a choice of our Lounge Bar Menu, Light Lunch Menu or a selection of Homemade Soup & Sandwiches, wherever possible made with Fresh Local produce.*

*Complimentary Wifi is available throughout the hotel, public areas, bedrooms and of course in the Gifford Library, where wired internet access is also available.*



# Meals

*Our usual breakfast service hours are 07:00 - 09:00 Monday to Friday & 8:00 - 10:00 Saturday & Sunday, however should work requirements mean you require an earlier breakfast this can be arranged for you.*

*Lunches are served daily in our Lounge Bar between 12:00 - 14:30, both our usual Bar Menu and our Light Lunch Menus are served, these can be viewed on the following pages.*

*Evening meals are served daily in both our Lounge Bar & Pitcairn Restaurant between 18:00—21:00. Should you required a more private dining area then our bar has a small conservatory, known as the Garden Room, which can accommodate up to 12 persons.*

*For dining in our Restaurant, although we have no private area as such, we do have a large secluded table which can seat 18 persons comfortably, this can be seen on the Restaurant table plan. For larger parties then both a full area of our restaurant may be reserved for your individual use.*

*Throughout all of our menu's you will notice a variety of Shetland Produce, from our Smoked Shetland Salmon & Scrambled Eggs at Breakfast, Our Homemade Soup & Bannock's at Lunch time to our King Scallops or Classic Local Haddock & Chips in the evening.*

*Should you be working on a remote site during your time in Shetland then we can also offer Packed Lunches. These can be ordered in advance, the night before and made ready for collection at Breakfast. Our Packed Lunches consist of 2 Sandwiches, Water or choice of soft drink, fruit , cake & cereal bars.*

*Over the course of the next few pages you will be able to peruse our Breakfast & Light Lunch Menus along with samples of our Bar & Pitcairn Restaurant Menus which change daily.*

*There are also sample fixed price menus or alternatively we can tailor make a menu to suit your requirements.*

*All of our Menus have Vegetarian dishes, however should you require Vegan choices or a tailor made menu due to allergies then please let us know in advance and we can make a menu to suit your individual needs.*



# *Breakfast Menu*

*Buffet;*

*Cereal    Fruit Juice    Stewed Fruits    Fresh Fruits    Yoghurts*

*Fresh Grapefruit or Porridge available upon request*

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*Full Scottish Breakfast; Grilled Bacon, Sausage, Tomato, Mushrooms, Potato Scone, Black Pudding & Baked Beans*

*(Or any combination of the above items)*

*Served with a Choice of Eggs – Fried, Scrambled, Poached or Boiled*

*Scrambled Eggs served with Locally Smoked Organic Shetland Salmon*

*Smoked Shetland Kippers*

*Lightly Smoked Poached Shetland Haddock*

*(With or without a Poached Egg)*

*White or Wholemeal Toast (A mixture of both), Oatcakes or Homemade Bannocks*

*Freshly made cafetiere of Coffee (Regular or De-caffeinated)*

*A Selection of Teas*

*(Including Herbal & Fruit Infusions)*



# *Busta House Hotel*

## *Light Lunch Menu*

*Soup of the Day Served with a Home Baked Bannock 4.50*

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*Seafood Platter – Prawns Orkney Herring & Organic Smoked Salmon 9.95*

*Ploughman's Lunch – Orkney Cheddar & Pickle 6.95*

*Fillet of Hot Peppered Mackerel with a choice of Citrus or Whisky Butter 6.95*

*All of the above are served with a freshly baked Bannock & Salad*

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*Sandwiches, Baguettes or Bannocks 5.50*

*Baked Potato 6.95*

*Salad Platter 6.95*

*Any of the above with:*

*Ham*

*Prawn Marie Rose*

*Tuna Mayonnaise*

*Orkney Cheddar*

*Organic Smoked Salmon (£1.00 supplement)*



# *Busta House Hotel*

## *Sample Bar Menu*

### **Specials**

*✓ Homemade Lentil Soup served with a Bannock & Butter 4.75 ✓  
Duo of Busta Voe Mussels & Pink Prawns served with Marie Rose Sauce 7.95*

*Pan Seared Local King Scallops & North Atlantic Pink Prawns tossed in Almond Pesto Cream 16.95*

*Busta's Own Homemade Scottish Sirloin Beef Burger with your choice of accompaniment's;*

*Orkney Cheddar Cheese or Bacon 12.95*

*✓ Spiced Vegetable Ratatouille served on a Bed of Basmati Rice 9.95 ✓*

### **Delicious Homemade Sweets**

*Fresh Homemade Cheesecake*

*Sticky Toffee Pudding*

*Fresh Fruit Salad*

*Lemon Syllabub*

*Raspberry Fool*

*Fruit Crumble*

*All of the above are served with Orkney Ice Cream or Shetland Cream and are priced at 4.75*

*Selection of Ice Creams 4.00*

*Sorbets 3.95*

*Orkney Cheddar Cheese & Oatcakes 4.50*

*Coffee or a Selection of Teas 2.50*



## Sample Bar Menu, continued

### Starters

*Busta's Chicken Liver Pate accompanied by a Mixed Berry Reduction served with Scottish Oatcakes 5.95*

*V Deep Fried Potato Skins coated in a Rich Orkney Cheddar Cheese Sauce 5.25 V*

*V Poached Pear in a Sweet Vanilla Syrup accompanied by Refreshing Fruit Sorbet 5.25 V*

*Smoked Organic Shetland Salmon served with Brown Bread & Butter 6.25*

*Sweet Marinated Orkney Herring Fillets served with Soured Cream 6.25*

*North Atlantic Pink Prawns coated with Marie Rose Sauce 6.95*

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### Main Courses

*12oz Scottish Sirloin Steak served with a White Wine & Mushroom or Black Peppercorn Sauce 18.95*

*Homemade Scottish Beef Lasagne Al Forno with Orkney Cheddar & served with Garlic Bread 10.95*

*Local Shetland Salmon Fillet served with a Fresh Parsley & Garlic or Zesty Citrus Butter 12.95*

*Shetland Haddock Fillet Deep-fried in a Shetland Ale Batter or Breadcrumbs & Tartare Sauce 13.95*

*V Tagliatelle Pasta coated with a Creamy White Wine & Button Mushroom Sauce 9.95 V*

*Chicken Breast cooked in a Creamy White Wine & Button Mushroom Sauce 10.95*

*Shetland Hill Lamb prepared in a Sweet Honey & Mint Sauce 11.95*

*Scottish Beef & Black Peppercorn Puff Pastry Pie 12.95*

*All Main Courses are served with French Fried Potatoes & Fresh Vegetables*

*Alternatively: Potato Wedges Baked Potato Baby Boiled Potatoes Rice or Salad*

*Items with a V are suitable for Vegetarians.*





# Sample Pitcairn Restaurant Menu

*Homemade Lentil Soup*

*Freshly Squeezed Tropical Fruit Juice*

*A Selection of Chilled Fruit Juice's (Orange, Pineapple, Tomato, Grapefruit, Cranberry or Apple)*

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*A Nest of Cantaloupe Melon Filled with Refreshing Fruit Sorbet*

*Roast Breast of Barbary Duck Sliced & Served with Cumberland Sauce*

*Duo of Busta Voe Mussels & Pink Prawns Accompanied by Marie Rose Sauce*

*Button Mushrooms prepared in a Sherry Cream topped with Orkney Cheddar Cheese*

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*Spiced Vegetable Ratatouille served on a Bed of Basmati Rice*

*Pan Roast Supreme of Chicken coated in a Tomato & Sweet Chilli Salsa*

*Slowly Braised Rack of Shetland Lamb glazed with Sweet Honey & Mint*

*Chargrilled Scottish Sirloin Steak smothered with a Black Peppercorn Sauce*

*Pan Seared Local King Scallops & North Atlantic Prawns tossed in Almond Pesto Cream*

*Poached Fillet of Haddock stuffed with Smoked Salmon & drizzled with a Zesty Citrus Butter*

*Roast Baby Potatoes*

*Mashed Carrot & Turnips*

*Mange Tout*

\*\*\*\*\*

*A Selection of Scottish & Continental Cheese*

*Fresh Homemade Cheesecake of the Day*

*Tropical Fresh Fruit Salad*

*Raspberry Fool*

*Fruit Crumble*

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*Coffee or a Selection of Teas & Homemade Shortbread*

*£35 Per Person*



## Sample 3 Course Menu

*Trio of Busta Mussels, Smoked Salmon & Pink Prawns served with a Marie-rose Dip  
Fresh Pears Poached in a Sweet Vanilla Syrup & Accompanied By Sweet Fruit Sorbet*

*Homemade Soup of the Day Served with a Homemade Bannock & Butter*

*Busta's own Chicken Liver Pate with Oatcakes and Cumberland Sauce*

\*\*\*\*\*

*Stir-fried Mixed Vegetables coated with a Sweet Chilli & Tomato Sauce on Basmati Rice*

*Roasted Shoulder of Shetland Hill Lamb accompanied by a Homemade Minted Gravy*

*Peppered Fillet of Fresh Shetland Salmon served on a Bed of Creamed Leeks*

*Tender Scottish Beef Cooked in a Black Peppercorn & Brandy Sauce*

*Tender Scottish Pork Prepared in a Sweet Spicy Barbeque Sauce*

*Roasted Baby Potatoes*

*Roast Medley of Vegetables*

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*Mocha Mousse*

*Fresh Fruit Salad*

*Sticky Toffee Pudding*

*Royal Cheesecake*

*Banoffee Pie*

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*Coffee or a Selection of Teas served with Homemade Shortbread*

*£25.00 per person*

## *Sample 3 Course Menu (2)*

*Homemade Soup of the Day Served with a Homemade Bannock & Shetland Butter*

*Roast Breast of Barbary Duck accompanied by a Fruits of the Forrest Reduction*

*Deep Fried Potato Skins coated with an Orkney Cheddar Cheese Sauce*

*Busta Voe Mussels Steamed in a White Wine & Garlic Cream*

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*Poached Fillet of Local Plaice with Smoked Shetland Salmon with a Zesty Citrus Butter*

*Arrabiata Style Penne Pasta coated with Mixed Bell Peppers & Button Mushrooms*

*Roasted Loin of Scottish Pork served accompanied by Homemade Apple Gravy*

*Breast of Chicken Prepared in a Sweet Hoi-Sin & Sweet Chilli Sauce*

*Tender Scottish Beef cooked in a Rich Tomato & Red Wine Sauce*

*Roasted Baby Potatoes*

*Roast Medley of Vegetables*

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*Raspberry Fool*

*Tropical Fresh Fruit Salad*

*Apple & Cinnamon Pie*

*Lemon Cheesecake*

*Fruit Crumble*

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*Coffee or a Selection of Teas served with Homemade Shortbread*

*£25.00 per person*

# *Bar Lounge Christmas Menu 2018*

*Smoked Organic Shetland Salmon & Orkney Marinated Herring Fillets served with Garlic & Dill Mayonnaise*

*Melon Cocktail of Honeydew, Galia & Watermelon accompanied by Refreshing Fruit Sorbet*

*Roast Chicken Breast wrapped in Bacon served with a Fruits of the Forest Sauce*

*Deep-Fried Potato Skins finished with a Rich Orkney Cheddar Cheese Sauce*

*Homemade Soup of the Day served with a Busta Bannock & Butter*

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*Roast Norfolk Turkey served with Cranberry Sauce, Chipolatas, Stuffing & Traditional Gravy*

*Roast Vegetables coated in a Tomato & Sweet Chilli Salsa served on a Bed of Basmati Rice*

*Baked Fillet of Fresh Locally Landed Haddock finished with a Zesty Citrus & Dill Cream*

*Scottish Pork Slowly Cooked in a Wholegrain Mustard & Button Mushroom Sauce*

*Tender Scottish Beef & Cracked Black Peppercorn Puff Pastry Pie*

*Baby Boiled Potatoes*

*Braised Red Cabbage, Carrots & Brussel Sprouts*

\*\*\*\*\*

*Traditional Homemade Apple, Cinnamon & Sultana Crumble*

*Orkney Cheddar Cheese & Scottish Oatcakes*

*Fresh Homemade Rocky Road Cheesecake*

*Tropical Fresh Fruit Salad*

*Mixed Berry Fool*

\*\*\*\*\*

*Coffee or a Selection of Teas*

*£25.00 Per Person*

*~ Please feel free to mix and match between both Bar Menu's ~*

# *Pitcairn Restaurant Menu Christmas 2018*

*Freshly Squeezed Blend of Tropical Fruit Juice*

*Homemade Spiced Butternut Squash & Carrot Soup*

*A Selection of Chilled Fruit Juice's (Orange, Tomato, Pineapple, Grapefruit, Cranberry or Apple)*

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*Homemade Peppered Shetland Mackerel Pate wrapped in Smoked Local Salmon finished with Almond Pesto*

*Terrine of Scottish Beef Fillet & Chicken Supreme served with a Sweet Homemade Beetroot Chutney*

*Fresh Pear Poached in Mulled Wine & Mixed Spice Syrup served with Refreshing Fruit Sorbet*

*Golden Breadcrumb Camembert Accompanied by a Rich Port & Cranberry Reduction*

\*\*\*\*\*

*Linguine Pasta with Sundried Tomatoes & Asparagus Tips in a Garlic Cream finished with Parmesan Cheese*

*10oz Scottish Fillet Steak coated with a Pink Peppercorn & Single Malt Cream*

*(£5 supplemental charge applies)*

*Pan Seared Local King Scallops & North Atlantic Pink Prawns tossed in Fresh Chilli & Tarragon Butter*

*Roast Norfolk Turkey served with Cranberry Sauce, Chipolatas, Stuffing & Traditional Gravy*

*Slowly Braised Rack of Shetland Hill Lamb with a Wholegrain Mustard & Honey Glaze*

*Poached Fresh Shetland Salmon & Whiting finished with a Zesty Citrus & Dill Cream*

*Thyme Roast Potatoes*

*Selection of Roast Vegetables & Brussel Sprouts*

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*Cocktail of Kiwi, Black Grape & Honeydew Melon drizzled with Raspberry Coulis*

*Homemade Tiramisu served with Homemade Shortbread Hearts*

*Baked Vanilla Cheesecake finished with a Mixed Berry Sauce*

*Traditional Sticky Toffee Pudding with a Hint of Cinnamon*

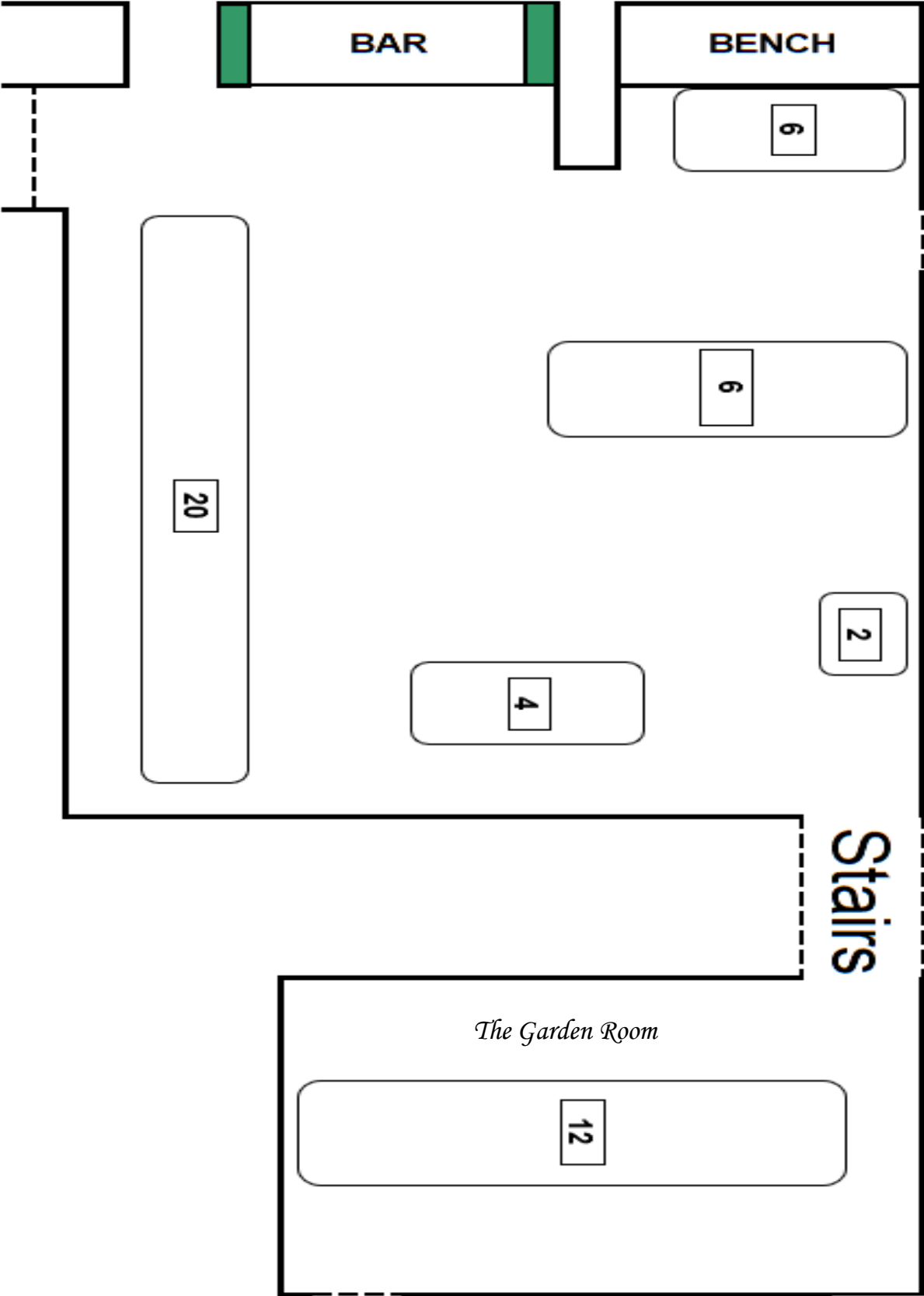
*A Selection of Scottish & Continental Cheese*

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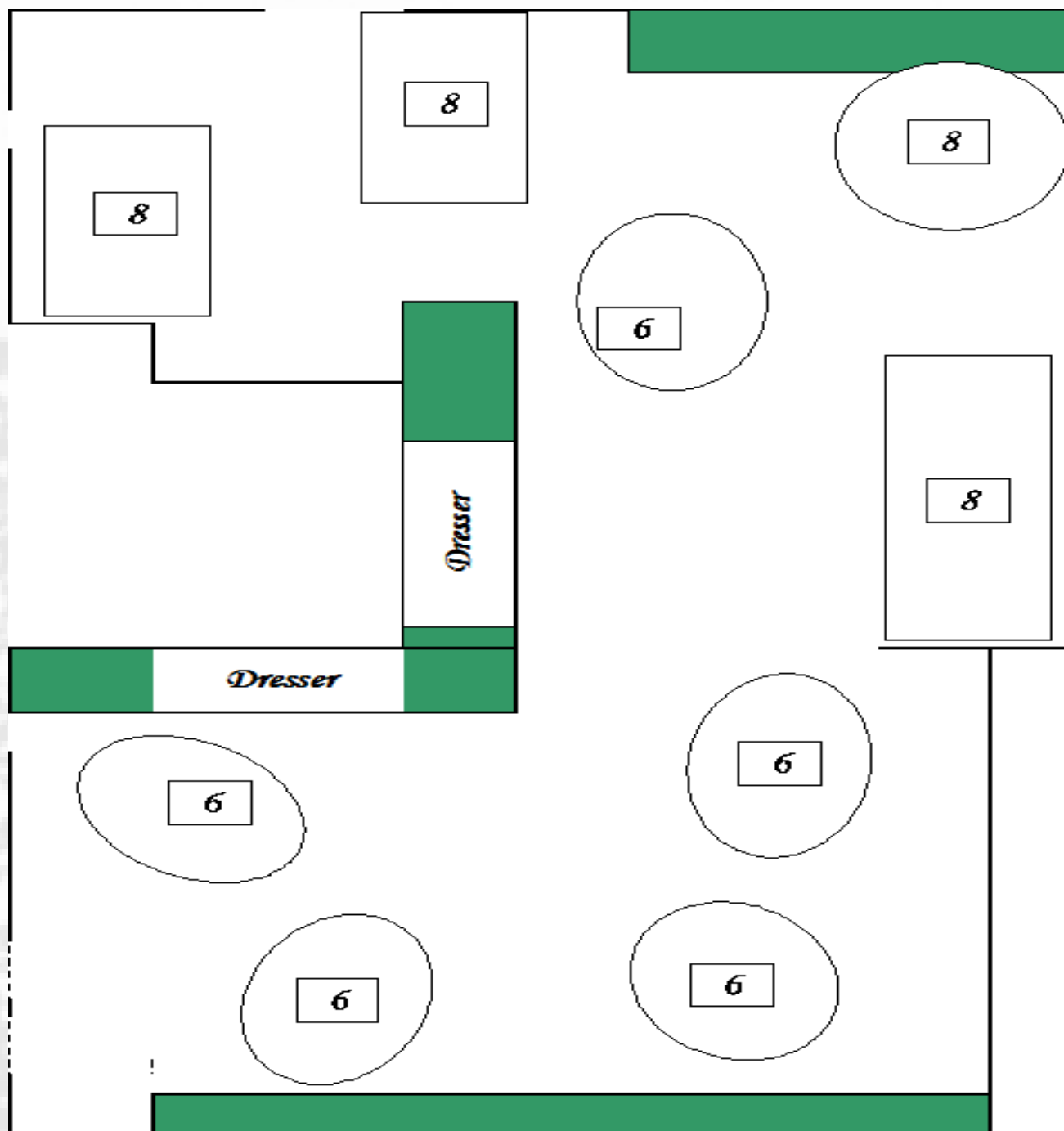
*Coffee or a Selection of Teas served with Homemade Shortbread*

*£40.00*

*Bar Table Plan*



## Restaurant Table Plan



*The previously shown bar & restaurant table plans show the maximum number of persons on our tables in their usual situation, however we are extremely flexible and have various configurations we can use dependent upon your needs. If you are unsure if we can accommodate your party or indeed have you all on one table or have any other queries then please email - [info@bustahouse.com](mailto:info@bustahouse.com), telephone - 01806 522506 or pop in to see us.*



*A Place to Remember Forever*