

Functions At Busta House Hotel



Busta House Hotel

Busta

Brae

Shetland

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Busta House is a former 16th Century Lairds House now serving as a 3 star Hotel.

Whatever the occasion, whether it's a romantic meal for two, a catch up coffee with friends, a family celebration, Christmas meal for your staff or a formal business dinner you will find we can fulfil your requirements.

To make the most of your function with us why not book an overnight stay to accompany your function. Should a number of rooms be required then we may be able to offer reduced rates for your party.

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 or call on
01806 522 506.*



Gifford Library & Long Room

Should you require a private area for your party either for pre or post dinner drinks or tea/coffee and homemade shortbread after your meal, then you will find our Gifford Library to be the ideal space for parties up to 25 persons. Use of the Gifford Library can be exclusive as long as this is pre-booked.

Our Long Rooms is also suitable for use for drinks, tea/coffee, however we are unable to give private use of this room as it is also our residents' lounge.

Gifford Library



The Long Room



Meals

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 require 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 Homemade Soup & Bannock's at Lunch time to our King Scallops or Classic Local Haddock & Chips in the evening.

Over the course of the next few pages you will be able to peruse our Light Lunch Menu 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.



Busta House Hotel

Light Lunch Menu

Soup of the Day Served with a Home Baked Bannock 4.50

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

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

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)

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

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

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*

*Mocha Mousse
Fresh Fruit Salad
Sticky Toffee Pudding
Royal Cheesecake
Banoffee Pie*

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

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

Raspberry Fool

Tropical Fresh Fruit Salad

Apple & Cinnamon Pie

Lemon Cheesecake

Fruit Crumble

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

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)

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

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

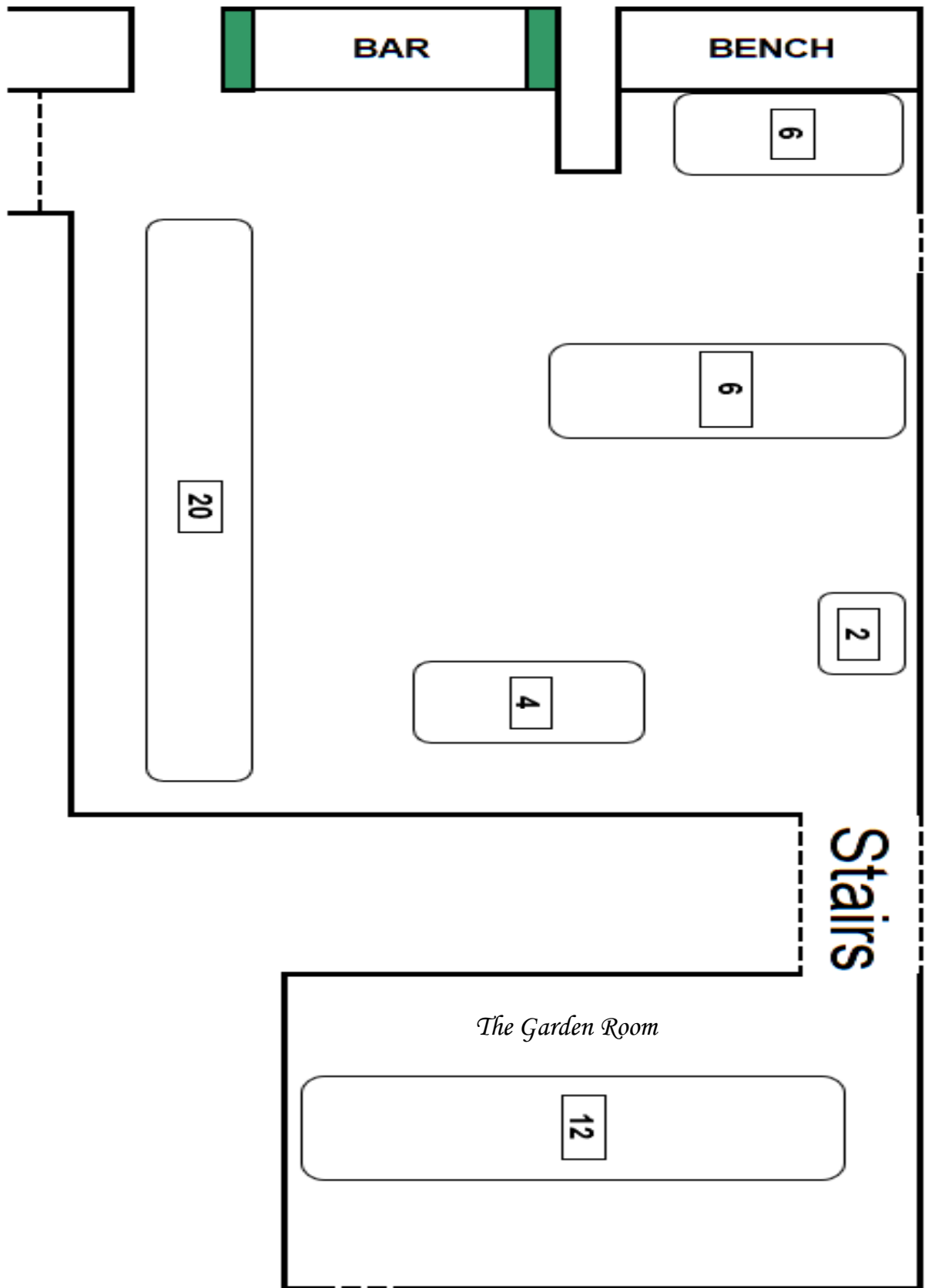
Traditional Sticky Toffee Pudding with a Hint of Cinnamon

A Selection of Scottish & Continental Cheese

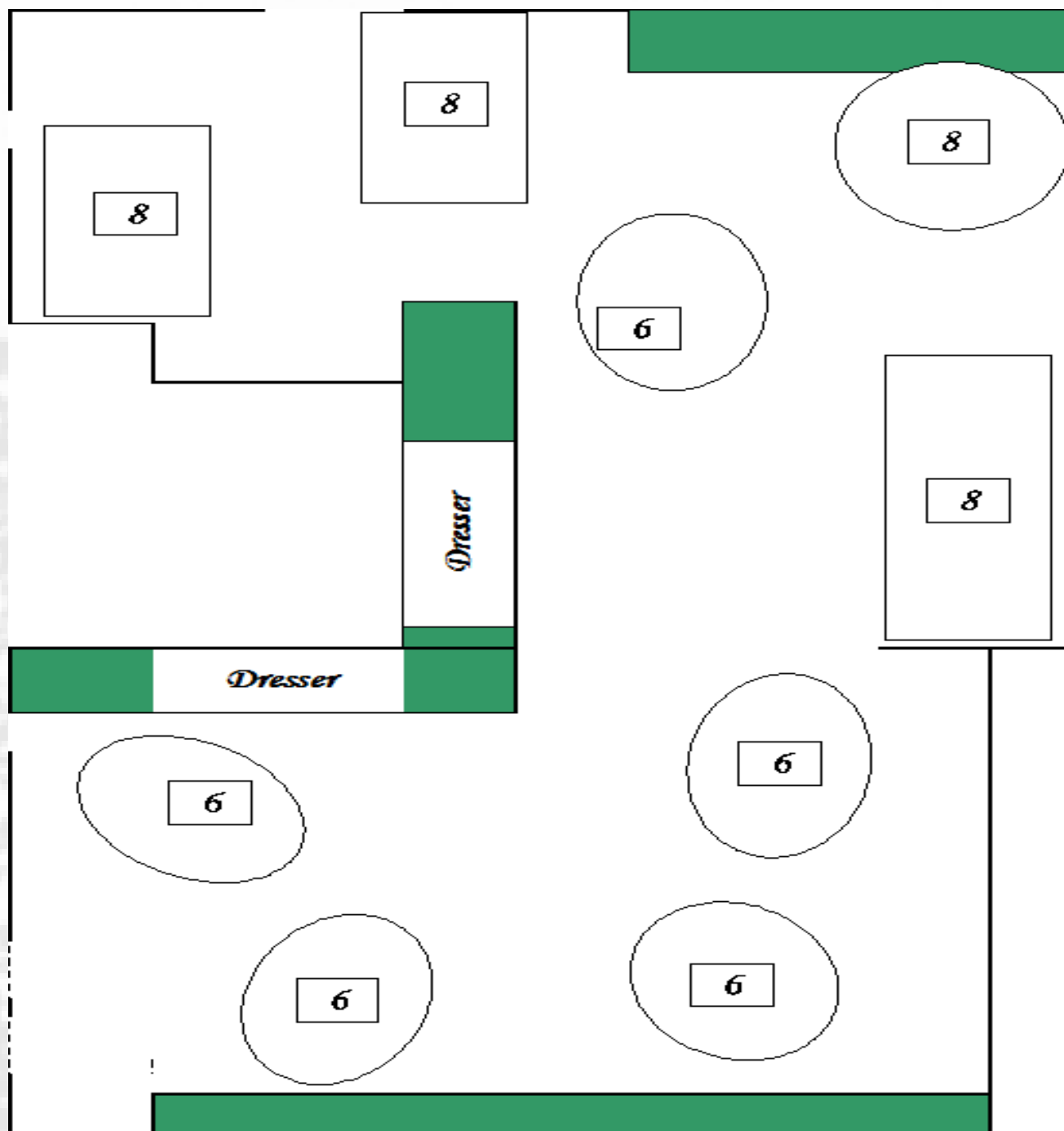
Coffee or a Selection of Teas served with Homemade Shortbread

£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, telephone - 01806 522506 or pop in to see us.



A Place to Remember Forever