

Group Bookings at Busta House



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. We are ideally situated in the Central North of the island giving easy access to Lerwick, Eshaness and the Northern Isles of Yell, Unst & Fetlar.

Whether your group tour is based around walking, wildlife, archaeology or geology you will find us to be an ideal base for your adventures.

Over the course of the following pages you will find information regarding the facilities we offer at Busta House as well as samples of our menus, including packed lunches should these be required 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.

These are broken down into 2 Single rooms, 7 Double rooms and 13 rooms which can be configured as either a Twin or Super-king. Nine of which have beautiful views over the grounds to Busta Voe & the village of 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*

We also have drying facilities for waterproofs, boots etc as we are aware that Shetland can have the occasional spit of rain. On top of this come back from your day out and relax in our Long Room in front of the peat fire with either a single malt (choose from over 200), one of our selection of Shetland gins, or a bottle of wine from our rather extensive list.

To enquire about availability or to make a booking email us at info@bustahouse.com or call on 01806 522 506.

Discounted Rates for Group bookings are available.



Gifford Library & Long Room

Should you require a private area for your party either for pre or post dinner drinks tor 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 is 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



Long Room



Meals

Our usual breakfast service hours are 07:00 - 09:00 Monday to Friday & 8:00 - 10:00 Saturday & Sunday, however should your group require an earlier departure then we can arrange earlier breakfasts for you arranged in advance.

Although we do not offer a portering service as long as we pre-arrange arrival and departure times we can have staff on hand to help with luggage to and from buses and bedrooms.

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 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 your group be out for a full day of adventure 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 , Packed 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.



Breakfast Menu

Buffet;

Cereal Fruit Juice Stewed Fruits Fresh Fruits Yoghurts

Fresh Grapefruit or Porridge available upon request

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)



Packed Lunch

We offer 2 Sandwiches per person per day (2 Sandwiches is 4 slices of bread)

The sandwiches need not be the same (for example feel free to have one sandwich of Ham & Pickle and one sandwich of Cheese & Tomato)

For people with less of an appetite we also offer single sandwiches and half sandwiches (2 Slices of Bread & 1 Slice of bread respectively)

All of Our Sandwiches are buttered with Margarine, please request if you would not like Margarine

Fillings

Ham

Orkney Cheddar Cheese

Smoked Shetland Salmon

(With or Without Cream Cheese)

Greenland Pink Prawns

(With Marie-rose Sauce or Mayonnaise)

Tuna Mayonnaise

Egg Mayonnaise

Mixed Salad

Condiments

Mayonnaise, English Mustard, French Mustard, Marie-rose Sauce, Pickle, Pickled Onions, Fresh Onion, Cucumber, Tomato, Lettuce Salad

If you fancied something Different to a Sandwich We also offer a salad Box with any combination of the above fillings. We also offer a Fresh Fruit Salad Box either in addition to other options or a larger Box as a substitute.



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

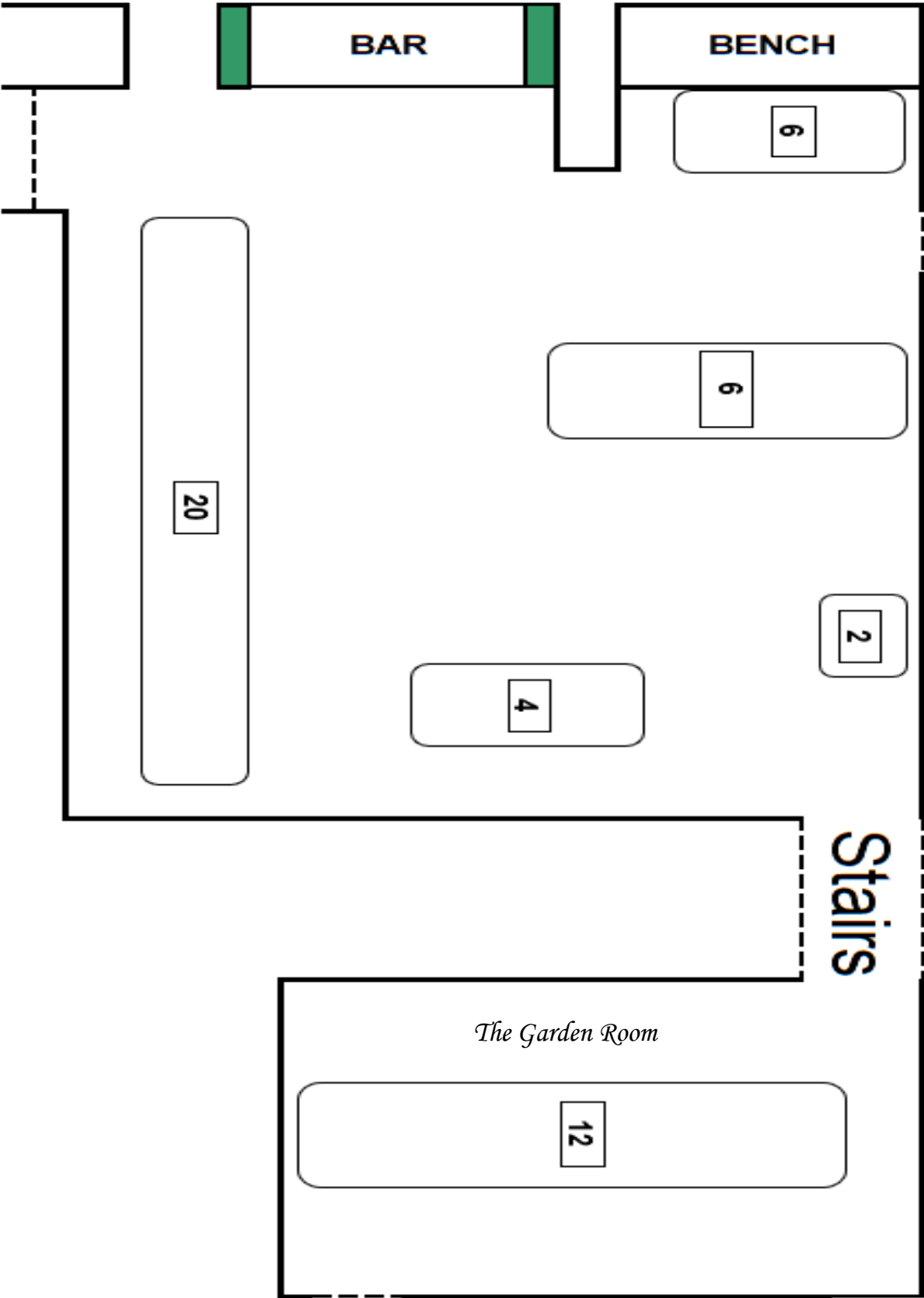
Lemon Cheesecake

Fruit Crumble

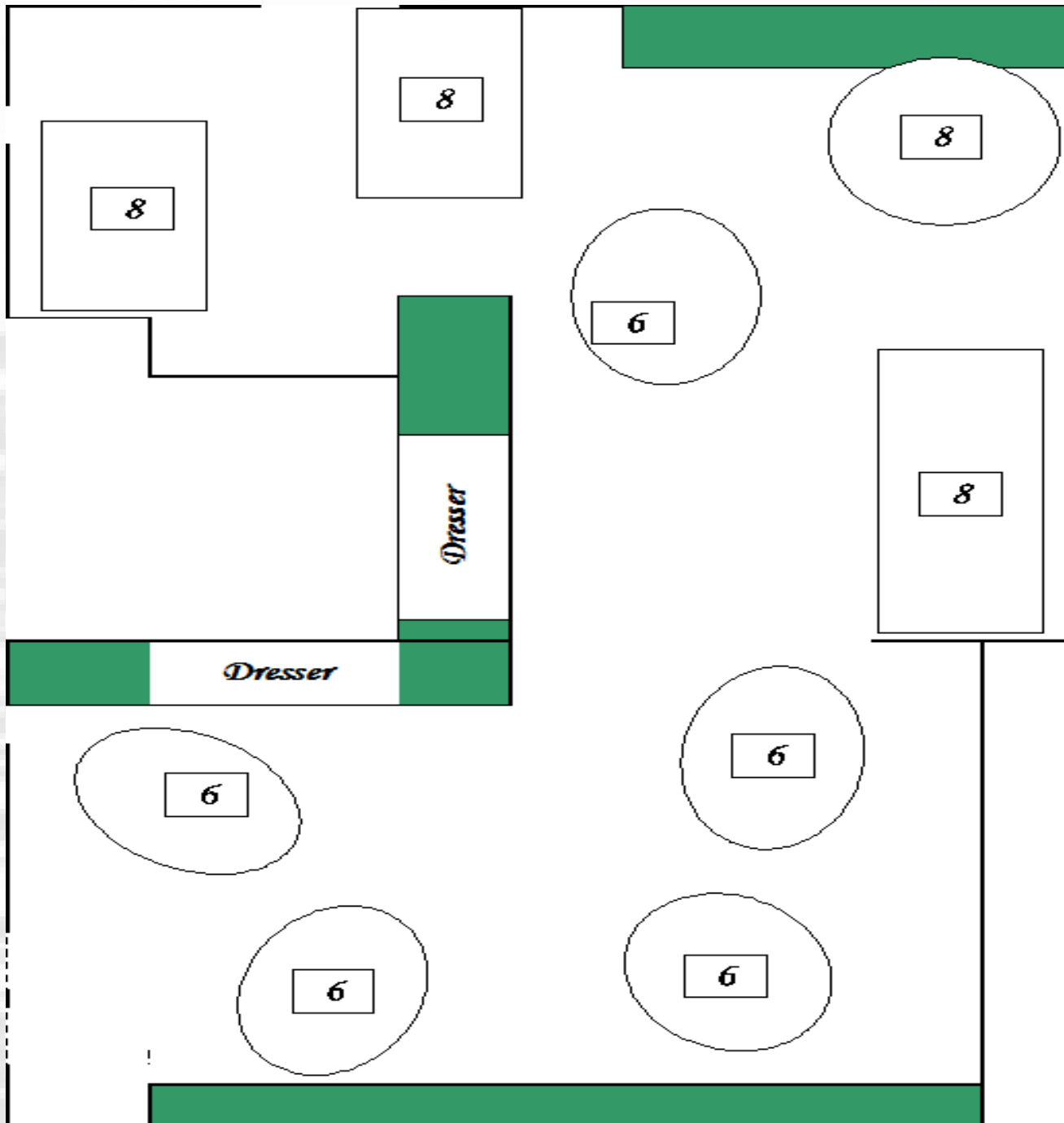
Coffee or a Selection of Teas served with Homemade Shortbread

£25.00 per person

Bar 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