



Celebration of Life *at Meade Hall*

Meade Hall is our self-contained venue at The Crown & Cushion, offering a suitably private space for Celebrations of Life & Wakes. Our versatile venue can accommodate intimate occasions starting from 30 guests for a seated meal, to as many as 175 standing for a buffet-style event.

Meade Hall is fully air-conditioned and heated, complete with its own fully-stocked bar, separate washrooms, ample floor space, private entrance, open fire, a PA system, plus free Wi-Fi.

We have a range of menu packages available to cater for your event including buffet menus & drinks options.

Our dedicated team are on-hand to support you with the planning for your Celebration of Life. Your designated event manager will help take the strain out of planning this intimate occasion, ensuring that your specifications are fulfilled to honour your loved one.

Room Hire

Hire of your private & fully self-contained event space £100 (Monday - Thursday)

Fire Pit

Exclusive use of the adjoining patio area is included with your hire of Meade Hall. Our fire pit is great addition to keep this outdoor space accessible for guests through to the evening £75

Use of TV

*Share memories of your loved one on large free-standing screen.
Free - no additional hire charge*

White Linen & Napkins

Full set up for 80 guests £250 Smaller events POA

Drinks Menu

Arrival Drinks

**Glass of Prosecco/
Pink Prosecco**

Gin & Tonic
25ml Edinburgh gin &
London Essence tonic served
with orange

Bottled Beer
Bottle of Heineken, Sol or Birra
Moretti

Pimm's & Lemonade
with cucumber, strawberries,
orange, lemon & mint

Glass of wine
175ml of house red, white or rosé

Mimosa
Organic Alberto Nani Prosecco,
orange juice served in a Champagne
flute

Alcohol-free Arrival Drinks *Virtuous Cocktails*

**Orange, Cranberry & Elderflower
Spritz**
a mix of a refreshing, fruity, & alcohol-
free blend of orange & cranberry juices,
elderflower cordial, topped with soda

Virgin & Tonic
Gordon's 0%, refreshing London
Essence blood orange &
elderflower tonic served with
orange, rosemary & plenty of ice

Virgin Paloma
Agave non-alcoholic spirit &
London Essence pink
grapefruit soda, with fresh
lime juice & sugar syrup

1 Arrival Drink £6.50pp *choice of 2 from list*, 2 Arrival Drinks £13pp *choice of 4 from list*

For your full selection of wines, see our Drinks Menu

Tea & Coffee

Tea & Coffee station unlimited for entire party £4pp

Pitchers

Pimm's Jugs 200ml Pimm's, mint, lemon, orange, strawberries & cucumber ribbons,
topped with lemonade

Aperol Spritz Jug Aperol, prosecco, topped with soda & orange wheels

Jug of Juice/ Squash choice of orange, apple, cranberry or pineapple/orange or
blackcurrant squash £9.95/£5.95

Soft Drinks

Kiwi, Lime & Mint Cooler
with jasmine, cucumber & fresh mint

Peach & Green Tea Punch
peachy pick-me-up with fresh rosemary

Lemon, Lime & Ginger
with nettle & dandelion, fresh rosemary

Bottle of Fizzy Drink
Cola-Cola/Diet Coke/Coke Zero/Fanta/Appletiser

Orange, Cranberry & Elderflower Spritz
a mix of a refreshing, fruity, & alcohol-free blend of orange &
cranberry juices, elderflower cordial, topped with soda

Glass of Juice
apple/cranberry/pineapple/orange

£4.50pp can be served as arrival drinks and/or soft drinks table

Wine brands/prices subject to change in conjunction with Barons Pubs drinks menu. New brands will be closely matched to previous product. All allergen information can be found at allergens.baronspubs.com a discretionary 10% service charge will be added to your quote.

Meade Hall

Afternoon Buffet

Available for a minimum of 20 people

Selection of Freshly Made Sandwiches & Wraps
including **NGCI**, **veggie** & **vegan** options
98-116kcal per sandwich, 72-86kcal per wrap

Feta, Courgette & Red Pepper Frittata
69kcal per portion **v**

Home Baked Sausage Rolls & Vegan Rolls
served warm from the oven, 98kcal/132kcal per portion **vegan**

Fresh Tomato & Basil, Spinach Fusilli Pasta Salad
17kcal per 10g portion **vegan**

Roasted Chicken Drumsticks
with BBQ sauce 151 kcal each

Crisp & Crunchy Baby Gem Lettuce with Homemade Coleslaw
142kcal per portion **V**

Rich Chocolate Brownies
pouring cream 118kcal **NGCI**

Fruit Scones
with clotted cream & strawberry jam, 118kcal per portion

Carrot, Walnut & Pistachio Cake
swirled with caramel glaze & topped with pistachio frosting,
194kcal per portion **vegan**

£15.95

+ £4pp for unlimited teas & coffees

A discretionary 10% service charge will be added to your quote, 100% of which goes to our hard working staff. Full allergen information is available on request. Our food is prepared in kitchens where all allergens may be present. Due to fryers & cookers being used for more than one product, there is a small possible contamination risk even if the ingredient is not present in the dish. If you have a food allergy please let us know before ordering. Where we offer items that are NGCI (Non Gluten Containing Ingredients) we cannot guarantee that they are entirely gluten-free. Adults need around 2000kcal a day.

NGCI = non-gluten containing ingredients | **vegan** = vegan/vegan option available | **V** = vegetarian

Traditional Fork Buffet

Mains

Roast Sirloin Beef with creamy horseradish 188kcal/100g

Baked Fillet of Salmon with a dill & cucumber salad 168kcal/100g **NGCI**

Home Cooked Roast Ham glazed in honey 171kcal/100g **NGCI**

Baked Field Mushroom Wellington stuffed with spinach, caramelised onion & Dijon mustard 616kcal each **vegan**

Sides

Fresh Tomato & Basil, Spinach Fusilli Pasta Salad 17kcal per 10g portion **vegan**

Tomato, Onion & Basil Salad 6kcal/10g **NGCI** **vegan**

Dressed Mixed Leaf Salad 15kcal/10g **NGCI** **vegan**

Homemade Coleslaw 150kcal/100g **NGCI** **vegan**

New Potato Salad with herby dill dressing & fresh chives 87kcal/100g **NGCI** **vegan**

Desserts

Rich Chocolate Brownies with dark & milk chocolate chunks 118kcal **NGCI**

Carrot, Walnut & Pistachio Cake swirled with caramel glaze & topped with pistachio frosting, 194kcal per portion **vegan**

Homemade Mini Strawberry Pavlovas 155kcal/pavlova, with fresh cream 449kcal/100g **NGCI**

Tea & Coffee

Tea & Coffee station unlimited for entire party £4pp

£24pp (for a minimum of 50 guests)

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Meade Hall Celebration Buffet

Savoury Buffet

Selection of Freshly Made Sandwiches & Wraps including **NGCI**, **veggie** & **vegan** options 98-116kcal per sandwich, 72-86kcal per wrap

Home Baked Sausage Rolls & Vegan Sausage Rolls served warm from the oven, 98kcal/132kcal per portion **vegan**

Roasted Chicken Drumsticks with BBQ sauce 151kcal each **NGCI**

Mini Sausages glazed in honey, chilli & lime 69kcal ea **NGCI**

Vegetable Samosa 135kcal with mango chutney 25kcal p/10g **vegan**

Fish Goujons crispy goujons 105kcal each, served with fresh lemon & homemade tartare sauce 47kcal p/10g

Mini Caprese Skewers mozzarella, cherry tomato & basil, balsamic glaze 30kcal per skewer **NGCI V**

Crudités Platter Served with Classic Hummus veg crudités 15kcal, hummus 28kcal/10g **vegan**

Skin-on-Fries (NGCI) 173kcal/100g **NGCI** **vegan**

Desserts

Carrot, Walnut & Pistachio Cake swirled with caramel glaze & topped with pistachio frosting, 194kcal per portion **vegan**

Rich Chocolate Brownies pouring cream 118kcal **NGCI**

Homemade Mini Strawberry Pavlovas 155kcal/pavlova, with fresh cream 449kcal/100g **NGCI**

Tea & Coffee Station

Add unlimited teas & coffees for all guests for £4pp

£23pp with desserts, for a minimum of 50 guests

£20pp without desserts for a minimum of 50 guests

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Recommended Suppliers

Our trusted suppliers are here to support the planning of your event with sensitivity & discretion. These carefully selected partners are here to assist you every step of the way - including accommodation in partnership with our sister-site, *The Inn at West End*, offering comfort & convenience for yourself or any guests travelling from further afield.

We ensure that all aspects of your event are handled with the utmost care and professionalism. With a commitment to excellence, our suppliers are dedicated to making your experience as seamless and stress-free as possible.

Funeral Directors

*Working in partnership with Funeral Director
R H Faulkner & Daughter*

R H Faulkner & Daughter Independent Funeral Services
101 Lynchford Road, Farnborough, Hampshire GU14 6ET

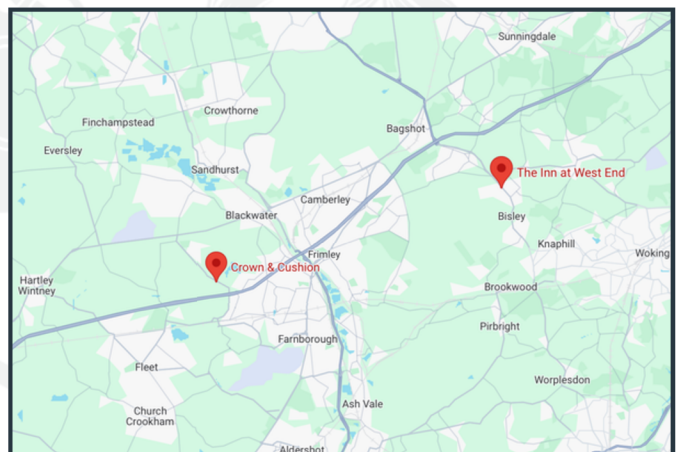
Florist

Floristry by Sharon
Sharon North 07830751204
@floristrybysharon
sharonnorth2@hotmail.com

Accommodation *Inn At West End*

Located just a 10 minute drive from Meade Hall, our sister-site *The Inn at West* is conveniently located just off the M3, ideally situated for guests who may be travelling from further afield.

The Inn is equipped to accommodate 24 guests, with 10 King size beds, 1 Superking/Twin room & 1 Queen size bedroom all available, including accessible & dog-friendly rooms. Breakfast is included with all room bookings.



Receive £15 OFF each room at *The Inn* when you book in conjunction with your event.

To make your room reservation, please email rooms.theinn@baronspubs.com or for more information about the pub & rooms visit www.baronspubs.com/innatwestend

Taxis

We advise pre-booking your transport for ease of travel to & from Meade Hall.

A-Line - Farnborough
01252 650000

Five Sixes - Camberley
01276 66666

Hart Taxis - Yateley
01252 616149

VGT - Fleet
01252 613613