



COMMONWEALTH SPECIALS

Celebrating the winners of our Commonwealth Dish Competition

Westminster Abbey's Cellarium Café & Terrace
is proud to celebrate the rich and diverse culinary
traditions of the Commonwealth.

We invited members of the public to share a favourite dish
from across the Commonwealth. Entries were judged on both
flavour and storytelling, with three winning dishes selected from
the many inspiring entries received. These special dishes are
now available to enjoy for a limited time.

These winning dishes showcase the stories, memories and
traditions that food can carry across generations and continents.

We hope you enjoy discovering the flavours and personal
connections behind each dish as you explore a taste of the
Commonwealth at Westminster Abbey.



FEATURED DISHES

STARTER

HONEY CHICKEN

£12

Australia | Created by Eric

Deep-fried battered chicken in a sweet honey soy sauce, typically served with seasonal salad 418 kcal

Eric's Story

"Growing up Chinese Australian, honey chicken was my childhood on a plate. As a picky eater growing up (but not anymore!), it was that magical East and West comfort food: crispy on the outside, fluffy on the inside, sweet and savoury. Food was always a way to connect with people from all backgrounds, and many friendships were made sharing this dish."

MAINS

THE BRITANNIA FISH & CHIPS

£18

United Kingdom | Created by Cherry

Crispy ale-battered British fish with thick-cut chips and sea salt 813 kcal

Cherry's Story

"Inspired by a traditional seaside treat growing up."

SAMOSA CHAAT

£16

India | Created by Ian

Crushed vegetable samosa with chickpeas, yoghurt, chutneys and spices, balancing hot and cold with sweet and spice 351 kcal (v)

Ian's Story

"It was the first street food I ate and loved on my travels in India. It set my senses on fire amongst the liveliness of Mumbai and it was then the first dish I made for my partner when we got together."

(v) vegetarian | Adults need around 2000 kcal a day