

BRINGING THE DELIGHTS OF SPANISH CUISINE TO NELLSAR RESIDENTS

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We are delighted to see so many of our Homes embracing '*Around The World with Nellsar Cruises*' in their cuisine. Last week we docked in Spain and our Chefs made a special effort to step out of their comfort zones to plan and cook some unfamiliar (and delicious!) foods for the event.

When you going on a Cruise or visit a new country, one of the biggest joys is experiencing the local food, with its often diverse ingredients, textures and flavours. Our **Chefs** have certainly risen to this challenge and brought the taste of **Spain** into our **Homes**.

Residents at [Bromley Park Care Home](#) started their Cruise with a Spanish style breakfast which included Spanish omelette, eggs, olives and cold meats, stylishly presented on the plate. They also served a wonderful tapas spread.



[Hengist Field Care Home](#) residents enjoyed the famous egg custard 'Crema Catalana', plenty of flavoursome paella, sangria and a special themed dessert of Spanish churros with chocolate and raspberry dips.



Lukestone Care Home Chefs prepared and presented a beautiful Spanish feast which included seafood and chicken paella, Spanish omelette, beef and garlic mayo tapas, tuna and egg salad, tomato salad and churros. All accompanied by some refreshing sangria.



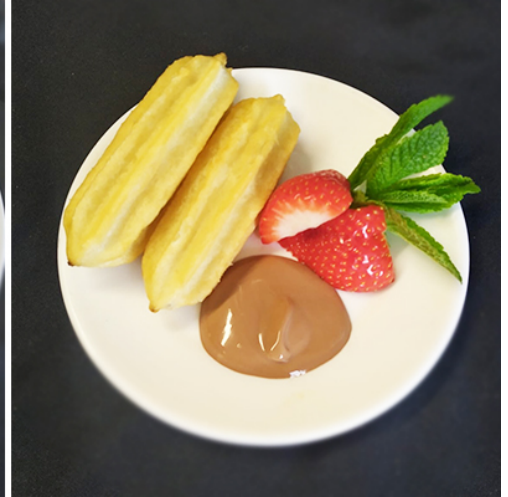
Meyer House Care Home's kitchen served a ranged of delicious themed dishes and baked the famous Spanish almond cake 'Tarta de Santiago'.



Chefs at [Princess Christian Care Home](#) cooked a tasty tortilla, succulent salmon salad and churros with chocolate dipping sauce for dessert.



[Silverpoint Court Residential Care Home](#) Chefs are famous for their starters, and they went all out to create a special Spanish-themed chorizo salad for their Cruise starter, followed by homemade prawn and chicken paella and churros with dipping sauce for dessert. The sangria was also flowing!



The [St Winifreds Care Home](#) kitchen team offered a well planned and beautifully presented Spanish menu, which included the use of saffron; Albondigas, Saffron Alioli, Smokey Tomato Sauce, Patatas a lo Pobre, Ensalada mixta and churros with chocolate and raspberry sauces.

