

CELEBRATING INDIAN CUISINE

Posted on March 15, 2021



World cuisine plays a central role in our latest themed activity programme – 'Around the World with Nellsar Cruises'. Taking place over a number of months, our residents will be enjoying the sights, sounds and tastes of seven different locations around the globe.

Our Cruise's latest destination was India and across Nellsar our Chefs rose to the challenge of creating some colourful Indian cuisine, packed with authentic flavours and textures. What a fantastic celebration of Indian culture!

Chef Sanoj at <u>Bromley Park Care Home</u> created Chicken Biriyani, Raitha, Papad and Green Salad. **Ellen** prepared Mughlai Karahi Gosht (Lamb), Saag Aloo, Pakora, Samosas and Naan Bread.





Ellen also crafted a beautiful birthday cake for one of her Home's residents.





arriving in India, <u>Silverpoint Court Residential Care Home</u> residents enjoyed Poppadoms with Mango Chutney and Raita, Vegetable and Chicken Samosas and Onion Bhajis for they starter, followed by Chicken Tikka Masala, Rice and Naan Bread. The meal was finished with Coconut Balls and Lemon Sorbet.





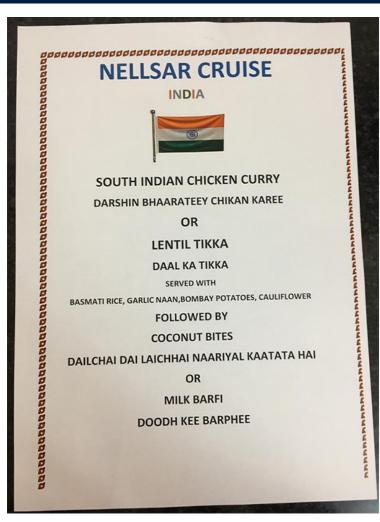
<u>Princess Christian Care Home</u> **Chef Daniel and team** served a delicious Chicken Tikka Masala and Vegetarian Chana Masala, with an Indian Honey Cake for dessert, glazed with honey, strawberry jam and diced coconut.





Credit to **Trainee Miguel at** Hengist Field Care Home for his homemade Naan Bread. The Home also served Cocktails to celebrate the Cruise – Fresh Complexion and Virgin Mary.











St Winifreds Care Home Chef Andrew and his team made tasty Butter Chicken, Pilau Rice, Naan Bread and Onion Bhajis with Mango Chutney.





At <u>Lukestone Care Home</u> residents enjoyed a wonderful Indian dinner prepared by **Head Chef Mandy and her team**, which included Chicken Biryani, Vegetable Balti, Chicken and Vegetable Samosas, Onion Bhajis, Bombay Potatoes, Naan Bread and Chapatis.





Chef Leigh and the Kitchen Team at Meyer House Care Home served Lamb Balti, Butter Chicken, Bombay Potatoes, Mushroom and Onion Bhajis and Vegetable Samosas and Pakoras, all served with Basmati Rice, Naan Bread and Mango Chutney.





For dessert they created a wonderful Vanilla Sponge with Mixed Berries, infused with Cardamon and Pistachio. Served with cream or custard.



