

STUNNING KITCHEN CREATIONS BY NELLARS CHEFS FOR CHINESE NEW YEAR AND VALENTINE'S DAY

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Our Nellsar Chefs pulled out all the stops for Chinese New Year (Friday 12 February) and Valentine's Day (Sunday 14 February) this year. From sweet and sour chicken to vegetable chow mein, and puréed strawberry cheesecakes to creamy milk puddings, our residents dined with dignity and enjoyed delicious homemade treats.

Our wonderful **Chef Ellen** at **Bromley Park Care Home** delighted residents with a beautifully presented milk and strawberry dessert, served with ice cream and icing-sugar dusted fork and spoon silhouettes. Ellen also served tangy fresh fruit, jelly and cream sundaes. Residents also enjoyed a show-stopping heart shaped cake as part of a table centre piece on Valentine's Day.







Head Chef Kay and **Chef Johnny** at **Hengist Field Care Home** served a tasty menu of sweet and sour chicken or ginger soy fish for Chinese New Year, followed by fresh fruit salad and arctic roll.



Head Chef Mandy at **Lukestone** served a delightful Afternoon Tea Party for Valentine's Day; residents enjoyed an eye-catching selection of freshly made heart-shaped cakes, iced cupcakes and heart-shaped shortbreads with a chocolate drizzle.



Our **Chef Leigh** and the Kitchen Team at **Meyer House Care Home in Erith** served a delicious Chinese chicken curry and rice and beef in black bean with egg noodles for their Chinese New Year lunch. They enjoyed a sumptuous Salmon kedgeree and luscious Lamb Pot with vegetables on Valentine's Day; followed by Peach Melba with homemade donuts and Lemon Posset with homemade shortbread.





At **Princess Christian Care Home**, **Chef Daniel** and **Chef Cristian** made classic fresh scones and served them with clotted cream and strawberry jam – simply delicious. And **Chef Assistant Paul** made beautiful heart-shaped puréed strawberry cheesecakes – the perfect romantic dessert for Valentine's Day.



Our **Chef and Kitchen Team** at [Silverpoint Court Residential Care Home](#) served Chinese dumplings, crispy spring rolls and a sweet and sour chicken and vegetable dish with rice for their themed lunch on Friday 12 February.



Chef Heather at **St Winifreds Care Home in Deal** put together a cracking menu for Chinese New Year including crispy Cantonese chicken with sweet and sour sauce, egg fried rice and prawn crackers; followed by Chinese Mango and coconut pudding, and a fortune cookie for good measure! The plates were beautifully presented making the food evening more tempting.



And the **Chefs** at **St Winifreds** certainly baked to their hearts' content for Valentine's Day. **St Winifreds'** residents devoured a trio of desserts including heart-shaped shortbread biscuits sandwiching fresh sliced strawberries and cream, chewy chocolate brownies and an indulgent chocolate cheesecake.