

The jazz and soul sessions at Le Caprice are back on the last Sunday of every month. The iconic restaurant has teamed up with Cognac house Martell to present the new season of Le Caprice Sessions. Guests can book to dine at either 7pm or 9.15pm sittings, while enjoying a seasonal menu from head chef Andrew Mclay, cocktails mixed by Martell and, of course, the beautiful music. December's songstress is Sarah Moule, who will be performing reworked blues and classic songs. Sessions will be taped by Sennheiser, with a selection then broadcast on SoulandJazz.com.

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SARAH MOULE AT LE CAPRICE

Le Caprice, Arlington Street, December 28

Cookery classes from The Ivy,
J. Sheekey and Daphne's
Cookery School, 15 Little Portland Street,
January-March 2015

For the gourmand
who has everything,
give the gift of a
cookery masterclass
this Christmas.
Restaurant group
Caprice Holdings
has paired with the
Cookery School at Little
Portland Street to offer
three intimate classes
for aspiring chefs. The lvy
class in January will teach
pupils to re-create several of the
famous restaurant's classic dishJ. Sheekev in February will cover

famous restaurant's classic dishes;

J. Sheekey in February will cover fish
filleting and preparation; and in March, the head
chef at Daphne's will cover all things pasta.

£150 for each half-day course

NATURAL SELECTION EXHIBITION AT SHAPERO RARE BOOKS

Shapero Rare Books, 32 St George Street, Until December 18

Ophidiophobics look away now. The gallery at Shapero

has put on an exhibition to highlight the importance of the study of nature. Pieces in the Natural Selection display range from 17th century to the present day, and examine how artists over the years have sought to portray the animal kingdom. More than 20 artists are featured, with the bulk coming from Andy Warhol's Endangered Species series — including five silkscreen prints of rare creatures like the Siberian tiger and bald-headed eagle.

ABOVE: Sarah Moule. Photo: Steve Ullathorne LEFT: Gravadlax with marinated cucumber and dill mustard dressing at J. Sheekey. Photo: Howard Sooley

Bespoke workshops with Rémy Martin

La Maison Rémy Martin, 19 Greek Street, November 25-December 6

Rémy Martin will be partnering with five of London's most talented craftsmen to host bespoke workshops at the cognac brands' very first private members club – La Maison Rémy Martin. The pop-up club which has two bars serving Rémy Martin cognacs and cocktails, has enlisted the



likes of fraditional butcher shop Allens of Mayfair and Jermyn Street fragrance house Czech & Speake, alongside milliner Noel Stewart, Sharps Barber and Shop, and luthier Luke Joseph Sharples of Joseph Lukes Guitars. Membership of the club is by invitation, however, 100 members of the general public can visit lamaison. remymartin.com for the chance to win a membership, and book the workshops.