

**CHRISTMAS**  
What's on during  
the festive season

**AWARDS**  
Celebrating the  
area's heroes

**GIFT IDEAS**  
Our guide to picking  
the perfect present

# Victoria

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C H E L S E A

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**Luxury Westminster hotel, Conrad London St. James, is set to invest £1.75 million in four new food and drink concepts.**

The five-star British bolthole will launch a new signature restaurant, a contemporary take on the traditional London pub, an afternoon tea lounge and the hotel's first cocktail bar.

Michelin-starred chef, Sally Abé – currently head chef at Michelin-starred gastropub, The Harwood Arms in Fulham – has been appointed consultant chef as part of the project.

"We are so excited to welcome Sally, who has already had a considerable impact on the London dining scene and focuses on creating exquisite dishes using the best of British produce," said general manager Beverly Payne.

The revamped Blue Boar Pub will open in December, with the rest scheduled for spring next year.  
*22-28 Broadway*



There's plenty to enjoy on the food and drink front this month, including a sherry masterclass with Iberica, or curl up with a one of several new books by notable residents



**Discover the secrets of sherry with an online masterclass this month.**

Modern Spanish restaurant, Iberica, at 68 Victoria Street, is running a virtual event with Gonzalez Byass – one of Spain's best-known sherry bodegas – at 6.30pm on November 13 and 20.

*To find out more, email [events@ibericarestaurants.com](mailto:events@ibericarestaurants.com)*



**Children's literacy charity Doorstep Library – which runs a number of reading projects for families in disadvantaged areas of Westminster – has won an award for 'Best Charity Film'.**

The charity, based at 34 Grosvenor Gardens, picked up the accolade as part of Third Sector Awards. The film was created as part of a volunteer film initiative by Media Trust, allowing frontline charities in London a chance to showcase their work at no cost.

The film *#WordsTakeYouPlaces* sheds light on the issues of increasing illiteracy in disadvantaged areas and paints a picture of one family's work with the charity.

*Watch the film at [doorsteplib.org.uk](http://doorsteplib.org.uk)*







▲ **The Guardsman, a new contemporary boutique hotel in Westminster, is now open.**

The Vandon Street property, part of Shiva Hotels, features 53 bedrooms and six exclusive residences named after prominent local names.

Designed in an Art Deco-style, it aims to be “unmistakeably British” with a restaurant serving all-day dining, from cobb salad to chargrilled Scottish rib eye steak and club sandwiches.

1 Vandon Street, [theguardsman.co.uk](http://theguardsman.co.uk)



▲ **A family-run Italian kitchen brand which harnesses avant-garde technology and artisanal traditions of metalwork has opened in Victoria.**

Florence-based Officine Gullo, which specialises in custom-made luxury kitchens and has a global footprint with stores in New York, Los Angeles, Dubai and Moscow among others, recently added a London branch to its portfolio at 12 Francis Street.

[Officinegullo.com](http://Officinegullo.com)



**PRINCE PHILIP'S role in shaping the monarchy in the 21st century is at the heart of a new biography by author and resident, Ingrid Seward.**

The editor-in-chief of *Majesty* magazine, who has written more than a dozen books on the British royal family, paints a new portrait of the Duke of Edinburgh in *Prince Philip Revealed: A Man of His Century*.

“I am pleased with it as it gets behind the man and what makes him tick,” Seward (pictured with the Prince at an event in the early Eighties) said..

*Out now, priced £20.*

**THE PASSAGE has released a special cookbook to commemorate 40 years of its charitable work and the homeless people it has supported.**

*A Taste of Home* features exclusive recipes from more than 100 well-known names, such as Nigella Lawson, Sir Paul McCartney, Stephen Fry and Yotam Ottolenghi among others.

Featuring a foreword from HRH The Duke of Cambridge, it also includes stories and recipes from people who have been helped by the Victoria-based charity's services over the last four decades.

Priced £25, all profits will go directly towards their work with homeless people.

*To order your copy, visit [passage.org.uk](http://passage.org.uk)*

# Winter events

From the annual Kids for Kids Christmas concert to an online advent calendar full of surprises from local businesses, the festive season is well and truly upon us.  
By Jonathan Whiley



Afternoon tea at The Goring

## FESTIVE TREATS

The South Westminster Business Improvement Districts (BIDs) will host an online advent calendar from December 1 to 17, with prizes on offer from local businesses which include a £20 voucher from Rippon Cheese; a Pizza Pilgrims frying pan pizza kit; and afternoon tea for two at The Goring. [victoriabid.co.uk](http://victoriabid.co.uk)

## ENJOY A THANKSGIVING FEAST AT HOME

Popular brasserie Rail House Café is set to celebrate Thanksgiving this month with a Feast Box to enjoy at home.

Lockdown will not stand in the way of a roast Norfolk Bronze turkey and all the trimmings, accompanied by pumpkin and pecan pie and a bottle of Kentucky Bucket punch.

Available for pick-up or delivery on Thanksgiving week, November 23-26. If you prefer to celebrate in the restaurant itself, the celebratory feast will now take place on Thursday, December 3.

*[Railhouse.cafe](http://Railhouse.cafe)*





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## CHARITY CONCERT AT ST PETER'S

This year's Kids for Kids Christmas concert at St Peter's Church will be held on December 2 – with the event streamed online as well as with guests, depending on restrictions.

The candlelit concert will see celebrity guests, including Miriam Margolyes, Joanna Lumley and Timothy West, perform readings and local school choirs singing carols, followed by mulled wine and mince pies – included in the ticket price (£25 for adults, £15 for children and £10 for online tickets).

119 Eaton Square



Timothy West and Joanna Lumley



## MASTERPIECES FROM BUCKINGHAM PALACE

Paintings from the Royal Collection that usually hang in Buckingham Palace's Picture Gallery will be on display at The Queen's Gallery from December 4 to January 2022.

Masterpieces from Buckingham Palace will feature works by artists including Rembrandt, Titian, Vermeer, Rubens and Canaletto. The exhibition coincides with a 10-year refurbishment of the palace.

Canaletto, The Bacino di San Marco on Ascension Day, c. 1733-4  
Royal Collection Trust © Her Majesty Queen Elizabeth II 2020

## PAINTINGS AND POETRY

Tate Britain is presenting the first major survey of the work of British artist Lynette Yiadom-Boakye.

*Fly In League With The Night* sees over 70 of the London-born Ghanaian artist's figurative oil paintings exhibited, spanning almost two decades. Yiadom-Boakye uses found images and her own imagination to create the inspiration for her mysterious subjects, articulated with spontaneous, expressive brush strokes. The paintings are accompanied by poetic titles. "I write about the things I can't paint and paint the things I can't write about."

December 2 to May 9. Millbank



Yiadom-Boakye, Condor and the Mole, 2011



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# A British institution

The BBC is under attack and it's time to fight back, says Peter York in a book that aims to put the record straight

BY ALEX BRIAND

**A**fter 98 years, it's hard to overstate the value of the BBC to British life. During the Second World War it was a vital source of trusted information at home and abroad, and since then, it has been the home of such cultural touchstones as *Morecambe and Wise* and *Top of the Pops*. For just short of a century, its news and entertainment have well and truly been a part of the furniture. Even now, more than 92 per cent of British households watch, read or listen to some form of BBC media once a week.

It's hard then to imagine why anyone would seek to destroy it. And yet, as Peter York and Patrick Barwise explore in their assiduously researched new book *The War Against the BBC*, a campaign of relentless undermining and misinformation has sought to do just that. Worse still, it's working, and it's brought one of our treasured cultural institutions to its knees.

I speak to co-author York – a cultural

commentator perhaps best known for writing *The Official Sloane Ranger Handbook* – on the eve of its publication. The resident and co-founder of the Pimlico Society says that, to his mind, the BBC has two distinct sets of enemies.

"There's one group of people who are the ideologues," he says. "The pretty intense, 80s-on-steroids free-marketeers, who are against all things that are public-service.

"Then there are economists wanting to bring in private-sector efficiency. The Institute for Economic Affairs has produced ingenious new pseudo-economic arguments that the BBC is out of date and desperately biased. People now lean over and say, 'I used to love the BBC but now it's terribly left-wing'. And you think, 'Where did you get that idea? You read it in *The Daily Telegraph*!'"

This is one of the central myths skewered in the book. What York and Barwise's research reveals is that, if anything, the BBC is establishmentally biased towards the government of the day. It is,







## Peter York's picks

I like to eat at A Wong and Lorne on Wilton Road; Lorne is a modern British restaurant, small and unpretentious-looking. It's quietly very much admired.



Lorne

There is a genuine Italian place at the top of Tachbrook Street called Gastronomica. It looks like nothing, but is the real deal for pasta.



Gastronomica

in fact, more biased towards that government if it happens to be Conservative. "It is extraordinarily political," adds York. "The BBC's entertainment and arts are criticised remorselessly by right-wing newspapers as being too 'woke'. Which is just a right-wing way to bash people who get fed up."

A second widely-held idea about the BBC, spread by broadsheets and tabloids alike, is that it is excessive and deeply wasteful of millions of taxpayers' pounds. According to York and Barwise, this is another total fabrication.

"The basic material is all there in the BBC's reports because it has to be transparent, by law," says York. "Its real income from public sources in inflation-adjusted terms has declined by 30 per cent from 2010 to 2020."

"We did the analysis," explains York, "and the BBC spends something like 93 per cent of its public funds on exactly what you think it would: making programmes, transmitting them, doing things essential to running a company like actually having a place to work in. As it is, they're cutting services and getting rid of people".

So, what can the average Brit do to jump to its rescue? "Our first recommendation to the reader is to get fully informed – and don't just

## "The BBC is central to the notion of Britishness – the clue's in the name"

take it from us. Understand its role, its funding, its strengths and its weaknesses, too. We've done our best to give you the facts."

Then, it's time to have grown-up conversations about ways in which it can serve us better. "Think hard about the licence fee. But the important thing is that anything that replaces it should be thought about by people who don't have vested interests. And that the replacement, when it comes, makes the BBC more, not less, politician-proof."

Finally, York says, you can spread the word. "If you're satisfied that what we've said is true, tell people. And don't let lies pass unchallenged from the man in the pub. Unless he's very big, and very scary."

"The BBC is central to the notion of Britishness – the clue's in the name. It's the constant noise and visuals of everything, forever." Sounds like something worth fighting for.

*The War Against the BBC, by Peter York and Patrick Barwise, is out on November 21, priced £10.99.*

As we crave green space more  
than ever, the transformation of  
Christchurch Gardens couldn't  
have come at a better time

BY JONATHAN WHILEY

# Welcoming oasis for all

**W**ith the ongoing Covid-19 pandemic making green space even more valuable than ever before, the recent unveiling of a new-look Christchurch Gardens is apt timing.

Spearheaded by the Victoria BID and designed by ReardonSmith Landscape – and adopted by Westminster City Council – the gardens have been given a new lease of life.

There are new lawn areas, new trees, lighting columns, a diverse planting palette, further seating, new permeable paving and a drinking water fountain.

Ruth Duston OBE, OC, chief executive of the Victoria BID and Victoria Westminster BID, said: “The Christchurch Gardens project is another example of Victoria BID and Westminster City Council working together to enhance the public realm.

“Christchurch Gardens is now a welcoming area of green space for everyone to enjoy and its reopening comes at a time when access to high-quality green space is even more important because of Covid-19.”

The site dates back almost 400 years and once served as a burial ground for St Margaret's Church and the resting place

for several significant historical figures.

These include composer and writer Ignatius Sancho, the first black man to vote in a British election, and the infamous Captain Thomas Blood. A 17th century conman, he fought for both sides in the English Civil War and hit the headlines when he plotted to steal the Crown Jewels from the Tower of London by disguising himself as a parson.

The gardens feature a history panel for visitors to discover the stories of yesteryear and all three memorials originally housed on the site have been retained as part of the recent transformation.

Matthew Green, cabinet member for business and planning at Westminster City Council, said: “The work that has been undertaken at Christchurch Gardens has completely transformed the atmosphere of the area.

“We want Westminster to be full of parks and spaces where people can relax and enjoy peaceful surroundings. These gardens provide that space and more with a painstakingly-designed scheme paying tribute to the site's unique heritage.”









# Designs for life

WE QUIZ DAVID BEAMONT, PLACEMAKING PROJECT MANAGER AT THE VICTORIA AND VICTORIA WESTMINSTER BIDS AND ED FREEMAN, PRINCIPAL PARTNER AT REARDON SMITH LANDSCAPE ABOUT THE CHRISTCHURCH GARDENS PROJECT



From left: Clr Green, David Beamont, Ruth Duston and Nigel Hughes



## **How long, from conception to completion, has the project taken?**

David: Ed and his team presented their concept design in December 2017. In October 2019 the design was adopted by Westminster City Council, who also allocated £2.5 million to the project, and works began on site in earnest in January 2020. The gardens reopened on September 14.

## **Who else was involved?**

David: We consulted with the Diocese of London throughout and worked closely with WCC on the project. Prior to commissioning ReardonSmith Landscape, we commissioned surveys of the gardens and some desk-based historical research to help us understand the site. The design was also developed together with drainage consultants who drew up the sustainable drainage strategy, soil specialists, engineers, and lighting designers and was informed by community input, for example, by way of a three-day public consultation event.

## **What was the inspiration for the design?**

Ed: Christchurch Gardens has a fascinating

history dating back to the 13th century and during that time this green space has evolved, shaped by the needs of the surrounding community. The design was inspired by this, not only to tell the story of the 'hidden' history of the site and people connected to it, but also to create a design that sought to meet the requirements of the 21st century to create a welcoming garden for all.

A series of key drivers for the design were set out early on including: to increase the amount of seating, provide an open flexible space with a safe, welcoming character and improved access, create a new planting scheme with species selection that enhanced the biodiversity of the area and include a high percentage of plants for pollinators, and introduce new species of tree planting.

## **What was the most challenging aspect?**

David: Covid-19 was a challenge and meant new procedures and approaches were put in place to make sure everyone was safe on the work site. This and the lockdown itself extended the works programme.

But perhaps the most challenging aspect



of the project was working with the Pastoral Measure, which among other matters, governs activity being undertaken on former burial grounds, and drafting protocols to ensure the project was in conformity with the measure.

**How important was it to nod to the rich history of the site?**

David: Hugely important, but not just to merely nod to it, but to really bring it out across the project.

Ed: Referencing the history of the site was an overarching theme with a new historical interpretation board used to explain key people connected to the site including among others Colonel Thomas Blood (notorious thief of the crown jewels), Ignatius Sancho (the first black Briton to vote), the Suffragettes (who campaigned for votes for women), and Wenceslaus Hollar (an accomplished Bohemian graphic artist).

Further design detailing in the paving, benches and garden layout also seek to reference the history of the site, from its use as a former burial ground and the church – Christ Church – that once stood here.





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**34 ELIZABETH STREET**



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**15 VICTORIA STREET**



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## Triumph

Underwear normally starts getting uncomfortable as the day goes by, but the Velvet Rose Spotlight, £54, one piece fits in all the right places.

**HOUSE OF FRASER, 101 VICTORIA STREET**

WOMEN

# Home comforts

Staying in is the new going out. Here are our top picks to keep you – and your pooches – cosy and stylish all winter

BY SOPHIA CHARALAMBOUS





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# MEN



## M&S

For the Zoom call, this overshirt, £35, says, 'I'm smart and dressed for the day ahead'.

**726-732 VICTORIA STREET**



## Boss

The colour-block pyjama set in a TENCEL Lyocell blend, £79, is smart enough for a casual visit from friends.

**78 VICTORIA STREET**



## Duke & Dexter

In the style of a slipper but without actually being a slipper, the Duke Stealth Houndstooth Loafer, £190, says I can be effortlessly stylish.

**25 ELIZABETH STREET**

## Loquet

Loquet has teamed up with the Wild At Heart Foundation, which supports stray dogs around the world, offering a collection of flower charms, including the Iris – symbolising hope – and made in 18 karat gold, blue rhodium, blue sapphires and enamel, £360. A total of 15 per cent of all sales will go to the charity.

**73 ELIZABETH STREET**



# DOGS



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The Quilted Dog Coat, with a cord collar and velcro fastening underbody strap, comes in sizes to fit pooches, big and small. £39.95

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This Christmas, we cannot think of a more perfect present than the right reading to transfix your loved ones to a world away from lockdown and tier ranks. For little gifts, we have curated a list of our favourite reads for this winter and paired them with some sweet suggestions to go along. For bigger treats, shop our edits of bookish but stylish interior design and home accessories.

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Thanks to scores of local people making their nominations, the Victoria & Westminster Awards judges had a tough task in choosing the winners.

Their job is now done and in the following pages we reveal the results of our inaugural awards initiative



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# Good people in tough times

Never has there been a better time to highlight the people and organisations that have contributed to making our area a better place to live in, work in and visit

## Covid Hero

Recognises a person or organisation that has gone above and beyond the call of duty to help during the Coronavirus pandemic

## Old Friend

A business that has been a part of the local scene for years and is well appreciated by the local community

## New Friend

A business that has relatively recently joined us in Victoria and Westminster and has immersed itself in the community

## Charitable Soul

Recognises a person or business that has done outstanding work for a good cause or charity

## Hospitality Hero

Recognises a person or business that puts service at the forefront of their dealings with the community

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# A community that cares

**T**he Coronavirus pandemic has provided many new challenges, but it has also highlighted the importance of community like never before. Celebrating businesses and members of the community who keep the area thriving is what the inaugural Victoria & Westminster Awards seeks to champion and there couldn't be a more relevant time than now.

The judging panel included Ruth Duston, CEO of the Victoria BID and Victoria Westminster BID, Jo Malone, founder of Jo Loves on Elizabeth Street, Martin Williams, founder and chief executive of M Restaurants, Jonathan Whiley, editor of *Victoria* magazine and Rachael Robathan, leader of Westminster City Council and long-time local councillor.



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A lengthy discussion took place at M Den at M Victoria, with Jo Malone and Martin Williams joining the judging via Zoom. Five winners were chosen, with two 'highly commended' in each category.

Each of the categories showcased the vast number of worthy candidates, from the Regency Café, which has been family-owned and serving prime ministers since 1946 to art galleries such as CAMA introducing Iranian art to a western audience. It also unearthed the sterling work of charities such as Fine Cell Work, based on Buckingham Palace Road who train 500 prisoners a year in skills of quilting and embroidery, and was a chance to highlight stalwarts such as Rippon Cheese who celebrate 30 years this year of providing artisan produce to customers.

With recent events, a special category - Covid Hero - acknowledges the work of the community during a challenging period and provided many worthy candidates who went above and beyond. Jo Malone CBE said: "I think we've seen the very best of our community through Covid in every corner we look."

Victoria & Westminster is a true hub of innovation and the awards reflect this, all making the area a better place to live in, work in and visit.



Jo Malone CBE

Ruth  
Duston  
OBE, OCJonathan  
WhileyMartin  
WilliamsRachael  
Robathan

# Covid Hero

Recognises a person or organisation that has gone above and beyond the call of duty to help during the Coronavirus pandemic

**T**his year has been one like no other and how the local community has adapted at a time of crisis has been heartening. It meant that we felt compelled to introduce a special category, acknowledging their efforts and the generous nominations we received meant that the judging was particularly difficult.

**Barry's Bootcamp** raised an impressive £62,000 during lockdown for NHS Charities Together and Show Racism the Red Card with charity classes. **The Athenian**, the Greek foodie favourite on Elizabeth Street, donated 2,500 meals to NHS workers as a way of showing their appreciation to the frontliners. On top of this, they made a 50 per cent discount available to all NHS staff.

**Blue Orchid Hotels** went above and beyond too – they initiated a charitable response Here to Help London, providing over 5,000 room nights of safe and independent living accommodation, over 30,000 meals, a 24-7 helpline, soap and hand lotion to NHS staff and care workers, thousands of PPE equipment to the NHS and care-homes, over 1,000 free pancakes and panettones to central London hospitals, online tutorials and virtual debates, free books, online therapy and well-being support.



## Winner

Pero H Lackovic  
Gees Chemist







Ruth Duston presents Pero H Lackovic with the Covid Hero award

A sentiment from the chemist themselves, even before the pandemic hit, was that they “take great pride in the quality of our service and want to be your first choice for medicine management and healthcare needs for you and your family”. They’ve certainly done that and more this year, and their impact on the community has gone far from unnoticed.

Rachael Robathan said: “Keeping delivering meds in the community was important – Gees has stepped out of its normal way of doing things.” With more than 35 years of service and multilingual staff, the chemist offers the whole range of NHS pharmacy services – it even has a travel clinic.

Ruth adds: “They’ve provided fantastic service throughout – they have absolutely gone above and beyond their normal day-to-day business to support the local community.”

# Highly Commended

## Cardinal Hume Centre

Providing people with the skills they need to overcome poverty and homelessness, in the first month of lockdown the centre helped more than 200 individuals and families. Whether



it was online or in person, the centre has helped many people, including a number of families fleeing domestic abuse.

Thanks to donors, it was also able to provide supermarket vouchers and access to its emergency food bank.

Jo Malone said: “During this time, it must be terrible to be homeless, to be hungry, to be cold and then worry whether you could catch this infection. It’s almost like they’re a discarded part of society and the Cardinal Hume Centre really does step up to the plate and encompass the whole person, looking after the whole person.”

## Mauro Sanna



The restaurateur with a collection of neighbourhood Italian restaurants has been hand-delivering pizzas to key workers during the Coronavirus pandemic, primarily to the ICU department of Chelsea & Westminster Hospital in response to an initiative started by its customers, who bought the pizzas. Jonathan said:

“It’s an example of being so embedded within the community that your customers are coming to you and saying, ‘what can we do? you will be the conduit to help’. It is an example of the community pulling together and Mauro being the figurehead for that.”

Between March and May, around 12 to 14 pizzas were delivered daily, which amounts to over 950 pizzas.

Jo adds: “I know everybody did things but I would see that man load his bicycle, load his car up and take the pizzas down. He is a Covid hero – he didn’t just talk the talk, he walked the walk.”

A business or individual that has been a part of the local scene for years and is well appreciated by the local community

# Old Friend

**A**n old friend is someone you've laughed with, cried with, shared memories with. It is why this category is possibly the hardest to judge. There were so many worthy nominations. Ben Macco, one of the owners of **Anthony Simon**, has been saving and promoting the community for decades. The hairdressing business was opened in Wilton Road in 1967 by Tony Lavene and Anthony Russell and moved to its present location in Denbigh Street in 2005.

**Westminster Kingsway College** was another worthy candidate as one of the largest further education colleges in London. Despite the merger of Westminster and Kingsway colleges in 2000, the Victoria centre first opened its doors in 1910 and celebrated its centenary in 2010. It began in Vincent Square as a School of Hospitality, designing training programmes in professional cookery, and alumni include chefs Jamie Oliver and actress Kathy Burke.

Another strong contender was **Redwood & Feller**, creating tailor-made suits in Westminster since 1946. Edward Roland has been at the helm since 1974 and the Rochester Row company was awarded a Royal Warrant in 1988. He now runs the business with his son Elliot and is proud to have served five Prime Ministers during his tenure.

**South West Fest**, founded in 2008, was another notable nomination, showcasing culture, community and heritage for all ages and adapting to current circumstances, by organising an online art trail this year.

## Highly Commended



### The Goring

Envisioned and then brought to life by Otto Goring in 1910, The Goring is the finest example of a quintessential English luxury hotel. Jeremy Goring, Otto's great-grandson, now looks after the hidden gem on Beeston Place known not only for its impeccable service, but its architectural highlights including its Linley-designed dining room and The Goring Gardens – one of the largest private gardens in London. With only 69 rooms, it's known as "Baby Grand" and yet every reigning monarch and serving Prime Minister has been a guest since 1910.

Jo Malone said: "I think The Goring is the most amazing family hotel. Seeing as though hospitality is going through such a dire situation it is still a family run hotel, it still has that real spirit of a family and I think they really understand hospitality."





# Winner

## Terry Scanlon

The greengrocer has pitched his fruit and veg stall in Victoria for more than 50 years, starting in 1963 on Wilton Road as a way of getting a little pocket money.

Terry, who sets up beside House of Fraser on Victoria Street, is always busy weighing out fresh produce for the business and residential community. Judge and *Victoria* magazine editor, Jonathan Whiley, said: "Terry is just an amazing story, given his background, given the fact that he's still there in spite of everything over the years."

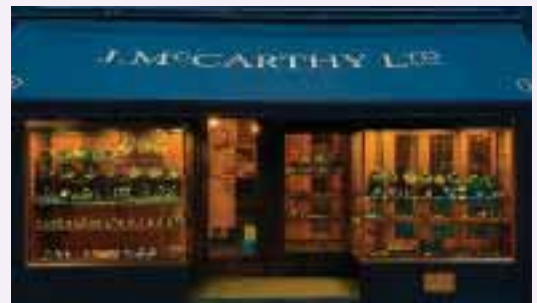
Terry continues to wake up at 4am and return home late into the evening in an effort to deliver the freshest produce to both residents and businesspeople. He does this willingly, and tells us he could never imagine retiring.

Work is relaxing to Terry – the finest example of someone who lives to work if ever we've seen one. Judge Ruth Duston, chief executive of the BID, adds: "I just think he's been quite actively engaged with the BID but also part of the community and the local fabric, so we felt he was a strong contender."

## J McCarthy Ltd

The vintage jeweller started off as a pawnbroker on Strutton Ground before The Blitz of 1940 destroyed the shop, forcing a move to 11 Artillery Row. The business has been at this same location ever since. Celebrating over 200 years in business, it has a wealth of experience in vintage jewellery, particularly Edwardian, Georgian, Victorian and Art Deco pieces that are unlikely to be found anywhere else.

Judge and leader of Westminster City Council, Rachael Robathan, said: "I live right round the corner from them. It has just been there forever and it is part of the fabric of Westminster. It's old fashioned courtesy style, you go in and anyone feels welcome. They've done so much really quietly under the radar – they've done a lot for dementia sufferers and things like that. It is like going back 50 years – you'll get the same service as our parents would have done in their day."



A business that has relatively recently joined us in Victoria and Westminster and has immersed itself in the community

# New Friend

It is always wonderful to welcome new friends – it allows for new discoveries and helps to keep the current community members inspired. There was such an eclectic selection of newcomers, branching across fashion to art, wellness and education. Some of the nominees included **50M**, the independent fashion space in Eccleston Yards co-founded by Paul Smyth, which supports emerging designers, and has ventured outside the box to provide a rail rental fee and small commission on sales to encourage more designers into the frame.

Another trailblazer is **CAMA**, shining a spotlight on Iranian art and working to build a bridge between the country's art scene and the west. Set up by Riley Frost and curator Mona Kosheghbal in 2018, it represents over 80 contemporary Iranian artists and curates extensive programmes both on-site and online.

Another nominee was **The Bath House**, bringing the Russian banya to Victoria and far from your average spa experience.

**Pizza Pilgrims** was put forth for the judges to consider too; its Buckingham Palace Road flagship restaurant was the first pizzeria that reopened after lockdown and the home of its 'Pizza in the Post' initiative.

## Winner

### Chez Antoinette

Co-owner Aurelia cites her grandmother as her inspiration for Chez Antoinette, who taught her everything she knows about food and dinner parties – and, of course, French cuisine. After living in London for five years, and getting quite homesick, she felt it was time to recreate her wonderful childhood memories. It has worked a treat – it seems there are very few members of the Victoria and Westminster community who haven't visited the picture-perfect café and restaurant.

Judge Jo Malone said: "I lived in New York for a long time and there you have neighbourhood restaurants, which the neighbours love, and that's exactly what's been said about Chez Antoinette. It's a really loved





business and I thought they'd been there a lot longer, but they were open for less than a year when Covid struck. Yet look at all the amazing comments from customers [in the nominations]. It's really heartwarming to see someone come through and survive this with dignity, compassion and kindness."

Run by Aurelia and her husband, Jean-Baptiste Noel, it's their second outpost (having opened in Covent Garden in 2014). "We are super proud [to win the award]," says Aurelia.

"From our first day here in Victoria, everyone was so welcoming and we have built a relationship with people here." Jean-Baptiste added: "Just looking around the restaurant, we see customers who have been coming day after day. It's maybe the reason that we are still open today after Covid."



# Highly Commended

## Eccleston Yards



Eccleston Yards is a new hub for independent businesses, innovative entrepreneurs and creative talent, located on the boundaries of Victoria and Belgravia. It hasn't gone unnoticed

with anyone in the area how invaluable it has been in attracting a whole new audience. It was once previously derelict and underused land, but no one would know that walking into this vibrant space with an eclectic mix of 19 businesses from Barry's Bootcamp fitness centre to Over Glam pet boutique. Jonathan said: "They've really changed the landscape of Victoria and Belgravia. It's a completely different offer, it's independent, the businesses are doing their bit – Barry's Bootcamp for instance has been fantastic throughout the lockdown. In fact, they're mentioned in the Covid category [nominations] for the amount of work they do and continue to do for charities, too."

## Lorne

Offering seasonal modern British and European food in Victoria, Lorne is a no-fuss, no-frills



restaurant, located on Wilton Road – an end of Victoria that has typically not received that much love. But the love is coming in abundance now that front of house and sommelier Katie Exton and chef Peter Hall have put together this establishment, which is offering something the area very much needed. Martin Williams, founder and chief executive of M Restaurants said: "I know those guys very well from when I set up M. They're lovely people who left high-profile jobs to create their own venture in Victoria and they've very much embraced being part of the community and seeing the value in that – they are young and passionate. It's a demographic who aren't particularly community-focused and they definitely are."

# Charitable Soul

A person or business that has done outstanding work for a good cause or charity

## Winner

### The Hotel School

Whether it is working in a luxury hotel kitchen, a concierge or creating artisan coffees as a barista, the skills are there to learn at The Hotel School.

Teaching hospitality skills to homeless and vulnerable people, the service offers first steps into employment. Jo says: "There is the saying, 'give a man a fish, he eats for a week, teach a man to fish, he feeds his family for his whole life', and The Hotel School is definitely that for me. It's an amazing initiative, teaching them, giving them their self-respect back and absolutely a charitable soul."

A joint venture between The Goring Hotel and The Passage, The Hotel School is supported by London's five-star hotel community, Westminster Kingsway catering school and over 50 local businesses. Ruth says: "What Jeremy's done there in retraining skills is incredible. It gives them the break they really need and the opportunity to come back into mainstream society is absolutely fantastic. It's not just the training programme but the reach Jeremy's had with the wider hospitality sector – giving these individuals job opportunities."



## Highly Commended

### The Reverend Alan Gyle



Alan Gyle is the 12th vicar of St Paul's Knightsbridge and a Scotsman. He was ordained in St Paul's Cathedral in London. Jo says: "I've seen Father Gyle in so many capacities





In our area, there are so many worthy people and charities. **Fine Cell Work**, which employs the largest number of hand-embroiderers in Europe, trains up nearly 500 prisoners a year in the artforms of quilting and embroidery. Based on Buckingham Palace Road, the charity has trained more than 4,600 prisoners in 32 institutions across the country.

Another worthy nomination was **The Pimlico Music Foundation**, set up in 2015 to provide musical education to children across Pimlico. A free musical education has been proven to have a significant and lasting impact on children's lives. Pimlico, with areas of considerable wealth and deprivation, was chosen to improve community cohesion, and the impact this has made is immeasurable.

An invaluable service in the community, **Doorstep Library** supports and encourages young people to read, and, in Westminster, there are five home reading projects, supporting 151 children and 75 families. The charity recruits and trains volunteers to visit children, from the ages of nought to 11, homes in some of the most deprived areas of London.

**The Abbey Centre** is another that is a long-serving charity, founded in 1948, and continues to support houses with priority needs in the wards of Churchill, Tachbrook, Vincent Square, Warwick and St James. They support locals through provision of facilities, sharing of information, promotion of activities and opportunities to network.

throughout the community and he is a genuinely charitable soul. I've sat and had dinner with him. He's got a real heart and care for making sure people feel loved." He is a Priest Vicar of Westminster Abbey, an FRSA and an experienced coach and organisational consultant.

Rachel says: "Right at the beginning of the pandemic, Alan phoned me and said Knut Wylde, general manager at The Berkeley, wants to do something to help, in terms of meals. So Alan put me in touch with Knut and through that we delivered 60,000 meals, prepared and donated by The Berkeley every day. Then we had a team of volunteers who delivered them to housing complexes mainly across Pimlico. Alan is just a brilliant networker bringing people together quietly behind the scenes, making sure things happen."



## The Passage

An invaluable institution in the Victoria community, The Passage provides homeless people with support to transform their lives. Based on the ethos of St Vincent De Paul, a Christian and social reformer, The Passage responds with action rather than words to provide immediate help.

Jo said: "It is just the most amazing charity and the work

they do is admirable – I love they collaborate with other people – they're a shining example. The Passage is London's largest homelessness charity and runs a wide range of services, offering assistance with housing, employment, health, immigration, welfare rights and money advice. Ruth adds: "Chief executive Mick Clarke absolutely has his work cut out in terms of the client group but also where he's based in Victoria – he does a lot of work with Westminster, the local business community and the residents, so I think he's doing a good job of a fine balancing act."

# Hospitality Hero

Recognises a person or business that puts service at the forefront of their dealings with the community

**W**e wanted to make sure the tireless work of these individuals doesn't go unnoticed and we were not short of contenders. Head housekeeper at St Ermin's Hotel, **Ankica Corzelius**, has not only won the AA Housekeeper of the Year Award, she's committed and hands-on when looking at how to improve the overall guest experience.

In Ebury Street, **Laura Santini** celebrates 36 years of her family-run restaurant, Santini, this year. Starry names to have eaten at the Italian institution abound; it was famously Sinatra's favourite spot in London. Another staple of the community and proof that café culture is alive and well is Coffee Addict. Founded by Nina Molone in 2019, this Aussie-inspired shop has become an instant hit, attracting customers for its speciality coffee and Instagram-worthy floral exterior.

**Inception Group**, a hospitality company based in Wilton Road, known for its quirky venues including Mr Fogg's and Bunga Bunga, also received nominations in the category. It set up a generous £25,000 bar tab for NHS workers across its sites when it reopened, as a thank you for the work during the Covid-19 crisis.



## Winner

### Peter Sweeney - The Goring

The Goring's Peter Sweeney has done an impressive 55 years of service as doorman of the five-star hotel. It was Peter's brother Alan who was instrumental in his move to The Goring, as Peter took over his slot when his brother went to join the army. Martin said: "His length of service is beyond incredible – and the concierge team there and how revered he is not only from them







Ruth Duston presents Peter Sweeney with the Hospitality Hero award at The Goring

but the whole of that family is just that length of service and being part of the community for 55 years is incredibly unique.” His new doorman job was £14 (10s a week), £4 (10s) more than what he was previously being paid, so naturally he made the move. The first guest he welcomed through the doors was Lord Moray of Scotland, and his favourite remains the actress Jean Simmons. He brings smiles and laughs to staff and guests and is someone who you can actually say is part of the furniture at the luxury hotel. Jonathan adds: “He’s been there before Jeremy (Goring) was born, which is quite something when you think about it.”

# Highly Commended

## Michael Riordan



Executive chef at The Conrad St James, Michael has over 30 years of experience in international luxury hotel cooking. Before joining, he studied at Westminster College before working with the Renaissance St. Pancras Hotel,

Millennium Gloucester Hotel, Renaissance Chancery Court Hotel and Les Ambassadeurs Club, among others.

Ruth said: “He clearly is incredibly passionate about the industry and sector he represents. It’s not just for his own self-fulfilling purposes but he really does mentor and help to encourage chefs coming into the industry. He does a lot of work across the schools in London and Greater London.” He is also heavily involved in charity and spearheads industry education in conjunction with Westminster College. Jo adds: “The exceptional gift that he has and how he uses it in so many different directions and uses his influence for good, I think is what hospitality is about.”

## Andrew Wong

Andrew Wong has said himself that he would have preferred to be anywhere in the world apart from his parents’ kitchen, however, after he toured the professional kitchens of China, he came back to his parents’ restaurant and transformed it into something that truly represented regional Chinese cooking, including specialities of Hunan, Fujian, Xinjiang, Shandong and Anhui.



Martin said: “Andrew’s restaurant has always attracted people down there like Lorne. His restaurant has always been a beacon of light in an area that’s had to go through all this regeneration – it’s a very unlikely place to have a restaurant like his. He’s managed to bring something very special on the hospitality scene in an unlikely area and he’s embraced the area and the community and not only made it feel like a neighbourhood restaurant but it’s very much a destination restaurant for Londoners. I know he’s proud of the area and considers it his home.”

# CASSANDRA GOAD



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### TAN LEATHER ICE BUCKET

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### OONI KODA PIZZA OVEN

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Bressenden Place, johnlewis.com



# Perfect presents

Spread the love this Christmas with these gorgeous and unusual gifts

BY JONATHAN WHILEY



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**£99.95,**

**Hotel Chocolat,**  
133 Victoria Street

### THE CONFECTIONERY HAMPER

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**£99, Buckingham Palace Road,**  
royalcollectionshop.co.uk



### WINEEMOTION TASTING

With 40 wines and eight spirits available to taste, this tasting experience in M's mezzanine will provide the festive cheer.

**£20 per person**

**(reduced from £40),**

**M Victoria,**  
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for the foodie

## PHILIP KINGSLEY

Featuring a first exclusive preview of the latest product – Pure Colour Frizz-Fighting Gloss is found within The Story of Condition & Gloss, alongside the world-renowned Elasticiser Deep Conditioning Treatment, for perfect festive season locks.

£10, M&S, 726-732 Victoria Street



## SOL DE JANEIRO

Everything about Brazilian Biggie Bum Bum cream, from its scent to the way it tightens and moisturises the skin, can make anyone truly believe they're on the Copacabana beach this Christmas.

£72, Space NK, 4 Cardinal Place



## CHARLOTTE TILBURY

Revamped for this year's holiday season is the Bejewelled Eyes to Hypnotise Instant Eye Palette. The 12 shades can create happy, romantic, dreamy and seductive looks

Space NK, 4 Cardinal Place, £60



## NEROLI SAUVAGE

Transport yourself to the Amalfi Coast with this men's citrus Creed classic. £175 for 50ml, Les Senteurs, 71 Elizabeth St, [lessenteurs.com](http://lessenteurs.com)



## SILVERLAKE

Conjuring up a picture of snowy mountains is this Bentley men's fragrance. £69.50 for 100ml, House of Fraser 101 Victoria Street



## EIGHT & BOB

Escape to a log cabin in the mountains, with notes of orris, tobacco and moss £130 for 100ml, The Perfume Shop, Victoria Place

for the beautiful





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#### AGENT SONYA

Ben Macintyre's latest thriller is the extraordinary true story of a woman dubbed 'the greatest female spy in history'.

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#### HAND SANITISER AND HAND LOTION DUO

Soothe and sanitise hands in style with Jo Malone's best-selling scent, Pomelo. Made with 70 per cent alcohol.

**£25, Jo Loves, 42 Elizabeth Street**



#### MALLORCA COLORED RIM EGG CUP

These Maison Flaneur egg cups will make a chic addition to any breakfast table.

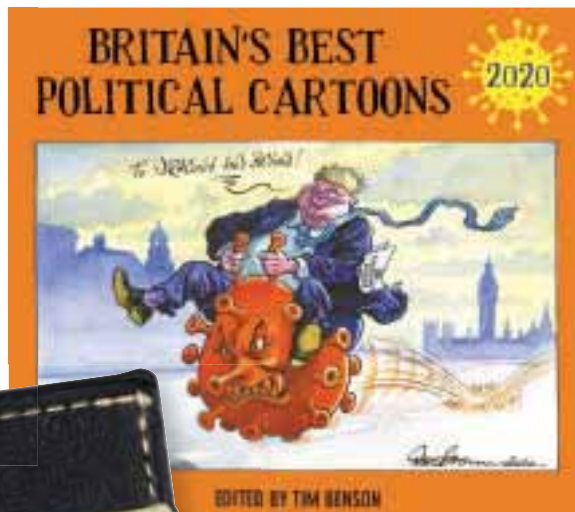
**£8, Wild by Tart, 3-4 Eccleston Yards**



#### BRITAIN'S BEST POLITICAL CARTOONS

A satirical take on the strangest of years, this compendium features work from the likes of Martin Rowson and Peter Brookes.

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#### MIND THE GAP HERITAGE PASS

The perfect place to store travel cards or debit cards, this Paperchase case is a nod to the capital of yesteryear.

**£8, Paperchase, 101 Victoria Street**

# Howard's way





# Former Conservative leader and resident Lord Michael Howard on the highs and lows of his political career – and the joys of being a grandparent

BY CORRIE BOND-FRENCH

**T**imes being what they are, I'm not making my way to Lord Michael Howard's new Pimlico home for a tête à tête. We've gone old-school; on the phone, with no Zoom screen. I promise him that I'm not secretly sporting my Aston Villa strip (Villa have recently thrashed his beloved Liverpool 7-2) and he laughs, telling me he has only "just about" recovered from it.

Of course, the political heavyweight has taken far worse than beautiful game banter on the chin during his time and come back smiling. Following a successful career as a barrister, Michael became Conservative MP for Folkestone and Hythe in 1983, holding various Cabinet positions under both Margaret Thatcher and John Major. He became Conservative Party leader in 2003, retiring from frontline politics in 2011 when he was appointed a life peer.

Centre stage in the political arena, his career has withstood inevitable highs and lows. He is credited for initiating the G8 agreement on climate change and fiercely challenging Tony Blair's stance on the Iraq WMD 'dodgy dossier' from the very start, after which President George W. Bush refused to meet him.

His tenure as home secretary was perhaps best known for an infamous *Newsnight* interview, when Jeremy Paxman asked him the same question 12 times (later admitting his persistence was out of desperation because the next guest was a no-show). Then came disgruntled Home Office colleague, Ann Widdecombe's "there is something of the night about him" remark,

another nail in the PR coffin to Michael's nascent leadership bid.

With New Labour still in its honeymoon period, I wonder if failure at that stage was fortuitous? "As Will Hague found out, it was a terrible time to become a leader of the Conservative party," he says. "The fact that I didn't become leader until very much later made a huge difference." It's certainly water under the bridge now; Michael even made a cameo appearance in Jeremy Paxman's final *Newsnight*.

These were, of course, different times and, while Michael clearly has broad shoulders, the comment was thought to be a nod to his Jewish heritage. As, indeed, were Labour's later campaign posters depicting him as a flying pig.

It's a smear which cuts deep; Michael's paternal grandmother died in Auschwitz during the Second World War. "I think it's very important that we keep the memory of the Holocaust alive," he says. "It's one of the darkest stains on civilisation. It's still very difficult to understand how it happened, how it could have happened, but it did and it's a terrible warning to us all of the, in a way, frailties of human nature. I've been to Auschwitz four times and I took the family."

Michael and his wife, author and former model Sandra, have recently moved – "a gruesome business" – but their new flat isn't far. "We love Pimlico – we've lived here for more than 25 years. I think it's a really vibrant community, and it is that – a community. When we downsized a month ago, we were very keen to try and stay in Pimlico if we possibly could."

It's a long way from the verdant Welsh hills and valleys of his youth, where the family took the name Howard on becoming British citizens when Michael was just six. Born in Swansea, Michael attended Llanelli Grammar School, a rugby-loving school which nearly expelled him for attempting to set up a football team. He changed course from economics to law at Cambridge, joined the Conservative party and enjoyed debate at the Union, yet the family weren't politically active. "At home it was completely non-party political, and I don't think my parents ever voted Conservative until I got involved, but there was a lot of political talk over the kitchen table. We would talk about the issues



“When I watch Prime Minister’s Questions, I sometimes think, ‘did I ever really take part in that?’”

of the day, but not in a very partisan way.”

In Cabinet under one of Britain’s most controversial leaders, Margaret Thatcher, he still vividly recalls the night before her resignation in November, 1990. “I told her if she did continue to fight I would certainly fight with her. I think I said I would lie in the last ditch with her because I was a great admirer of hers. But I was convinced, and people still argue about it, that if she had stood again for the second round of that leadership campaign, she would have lost heavily and that would have been terrible.

“I think she did wonderful things for our country. I mean obviously that’s a very controversial view to have, but I think the country was on its knees in 1979 when she became PM and I think she did a wonderful job...the problems facing the country were of such a deep nature that there wasn’t much room for compromise really at that point.

“Sometimes it’s a very good thing to compromise but, at that point, she really had to take very decisive action that was going to lead to difficulties for many people, but I think she was right when she said there’s no alternative.”

Does Michael ever look back on his career and pinch himself? “Yes, that is exactly right, I feel it particularly when – and I don’t do it that often these days – but when I watch Prime Minister’s Questions, I sometimes think to myself, ‘did I ever really take part in that?’,” he laughs.

He has, of course, always had Sandra at his

side. “I can’t imagine having done anything without Sandra,” he says.

As well as “playing a lot of Bridge these days” the couple thoroughly enjoy being grandparents. “Well, grandchildren are wonderful, there’s no question about that, they bring an entirely new dimension to life. Is this the best time of my life? I’m certainly enjoying it, but I’ve been lucky enough to have many good times!”

Would he advise his younger self to do anything differently? “I’ve been very lucky – obviously, there have been downs and ups, but luck plays a great part in life and I think one’s always got to remember that. It’s been a great privilege to serve in some of the jobs I’ve had and I would hope that my younger self would take the same kind of route.”

I wonder if he has kept a diary ripe for publication? “I’m afraid not. When I was in government I was working so hard that when I finished my day’s work all I wanted to do was sleep! I never had the energy or the application to keep a diary.”

It doesn’t look as if there will be an autobiography out any time soon: “I think it’s a bit of a conceit to think that the world is waiting with bated breath for the memoirs of every retired Cabinet minister. I think it would be a lot of work and I can’t imagine too many people would be interested in it. I think it would be a lot of work for relatively little reward, which in some ways has been the story of my life!”





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MEMORIAL FOREST



**Pizza Pilgrims, which has its flagship restaurant in Victoria, has launched its first book as an ode to “all things pizza”.**

Inspired by founders Thom and James Elliot’s Italian pilgrimage in search of the ultimate slice, it takes readers on their very own journey with history, interviews, world records and even pizza tattoos.

The book also features more than 30 recipes, exploring classics such as the Neapolitan-style to new creations such as the NY slice. It’s out on November 12.

32-34 Buckingham Palace Road



**Taj 51 Buckingham Gate has brought back its award-winning Jasmine Indian Afternoon Tea, in a nod to its heritage.**

Served in the hotel’s Kona restaurant, Halal-friendly savoury options include curried egg mayo pinwheel in sun-dried tomato bread and chicken tikka wrap with spiced paneer bhurjee puffs.

Gulabi scones are served with homemade Alphonso mango compote and cinnamon clotted cream, alongside cakes and pastries such as cheesecake and gajar halwar macaroons.

Available daily at 12.30pm, 2.30pm and 4.30pm. To book, email [kona.london@tajhotels.com](mailto:kona.london@tajhotels.com)

54 Buckingham Gate

# Let's eat

Enjoy vicarious travel through the international flavours that are on offer, from a traditional Thanksgiving feast to an Indian afternoon tea

BY JONATHAN WHILEY

**Danish bakery favourite Ole & Steen has two festive additions to its popular selection of Viennoiserie.**

It has given its much-loved Cinnamon Social a Christmas twist for the first time, with a chocolate orange flavour edition, while its Christmas Tree Whips are made of coconut marshmallow, covered in white chocolate and green coconut.

Until Christmas Eve, 31 Eccleston Place



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*£38.95 for a half bottle*



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*£28.95 (reduced to £22.95 from the end of November).*



### FOR DESSERT:

**Royal Tokaji Late Harvest 2017 Vintage**

A total crowd-pleaser. A pale gold colour with delicate citrus and spicy aromas. Light and refreshing on the palate with hints of white peach and honey. It has an excellent acid balance, a smooth, silky texture and a clean, long, crisp finish. Perfect with all Christmas dessert options!

*£15.95 for 50cl*



*All available at Jeroboams, 50-52 Elizabeth Street.*



**Tomtom Coffee House has reopened with a sleek new look, following a two-month refurbishment.**

The Elizabeth Street café also unveiled a new menu to mark the occasion with breakfast options that include smoked salmon and veggie rosti, kale and borlotti beans on toast and pancakes with berry and chai seed jam.

Lunch choices include a selection of toasties, a Moroccan chicken pot and a hearty vegetable stew. Specialist coffees, made with Allpress, include a peanut butter latte and maple latte and weekend brunch, served in a birdcage, is available too.

*114 Ebury Street*

**Browns Victoria has introduced a mid-week 'Cocktail Hour' to provide a ray of sunshine as the winter sets in.**

From 4pm until 7pm Monday to Friday, a selection of cocktails will be available for £4.95. These include classics such as Bellini, Aperol Spritz, Cosmopolitan, Bramble, Pineapple Daiquiri and Amaretto Sour.

*2 Cardinal Walk*





## Nigella Lawson's Easy Sticky Toffee Pudding



Just what you want for a Sunday lunch, cosy and comforting

### INGREDIENTS (serves 6-8)

100g dark brown muscovado sugar  
175g self-raising flour  
125ml full-fat milk  
1 large egg  
1 teaspoon vanilla extract  
50g unsalted butter, melted  
200g dates, chopped  
For the sauce:  
200g dark brown muscovado sugar  
Approx. 25g unsalted butter, in little blobs  
500ml boiling water

### METHOD

Preheat the oven to 190°C/170°C fan/Gas 5 and butter a 1.5-litre capacity pudding dish. Combine 100g of dark muscovado sugar with the flour in a large bowl.

Pour the milk into a measuring jug, beat in the egg, vanilla and melted butter and then pour this mixture over the sugar and flour, stirring – just with a wooden spoon – to combine.

Fold in the dates then scrape into the prepared pudding dish. Don't worry if it doesn't look very full: it will do by the time it cooks. Sprinkle over the 200g of dark muscovado sugar and dot with the butter. Pour over the boiling water (yes really!) and transfer to the oven.

Set the timer for 45 minutes, though you might find the pudding needs 5 or 10 minutes more. The top of the pudding should be springy and spongy when it's cooked; underneath, the butter, dark muscovado sugar and boiling water will have turned into a rich, sticky sauce.

Serve with vanilla ice cream, crème fraîche, double or single cream as you wish.

From *A Taste of Home*, £25. All profits to The Passage charity.



## Winter warmers

A comforting sticky toffee pudding and an indulgent plate of pasta will hit the spot – so worth making the effort for

## Buffalo Ricotta Ravioli with Black Truffle

Tozi's head chef, Maurilio Molteni, reveals the recipe for his indulgent pasta dish

### FOR THE PASTA DOUGH

500g '00' flour  
5 whole eggs  
5ml olive oil  
Pinch of salt

### FOR THE FILLING

250g Buffalo Ricotta  
250g grated Parmesan  
Salt and pepper

### FOR THE SAUCE

150g butter  
50ml vegetable stock  
Salt and pepper  
Splash of truffle oil

### METHOD (pasta dough)

Pour the flour into a large mixing dish with the eggs, olive oil and pinch of salt

Using a fork, start to beat the eggs into the flour. Start to gather with your hands until the pasta dough is smooth

Cover with cling film and leave to rest for half an hour

### METHOD (filling)

Roll out the dough until it's 1mm thick and cut into rings

Place walnut-sized scoop of buffalo ricotta into the centre of rings

Dampen edges and fold into half-moons. Leave to dry on floured surface

To cook, boil water and add salt

Cook ravioli for between 2 – 4 minutes, depending on thickness

### METHOD (sauce)

Melt butter in a saucepan and add the vegetable stock

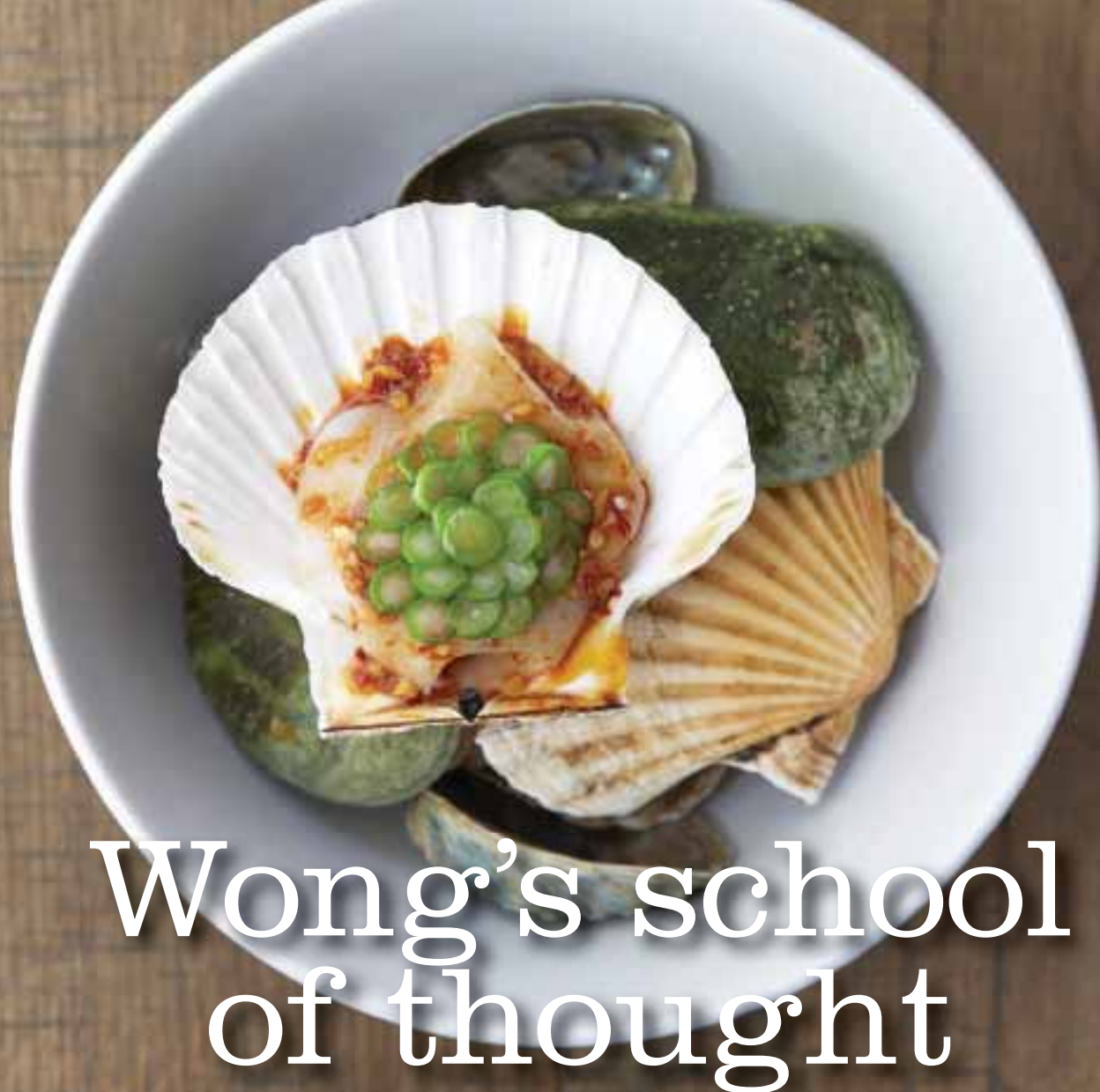
When creamy, add the ravioli and stir gently

Add a splash of truffle oil  
Serve with black truffle on top

*Tozi, 8 Gillingham Street,  
tozirestaurant.co.uk*







# Wong's school of thought

**A**ndrew Wong may be relatively young, but he has garnered a reputation for being one of the most progressive chefs of Chinese cuisine in London. Since opening A. Wong on Wilton Road in 2013, Andrew has been serving dishes inspired by his anthropology studies and in-depth research trips across China, that saw the aspiring chef delve into the culinary traditions found in the country's diverse regions.

Recently, Andrew's work in the kitchen has been recognised by the School of Oriental and African Studies (SOAS), which has made him an official research associate at the university. "We've been working with food anthropologists for probably five years. I never really wanted to be a student again – but I do have a real thirst for knowledge. Our good friend, Dr Mukta Das, she would come round and we'd chat – we'd try stuff, discuss new dishes and then she would talk me through ideas, bring me poetry, tell me stuff to look at, recipes... and I would take that

information and use it as a source of inspiration."

While the restaurant has always delved deeply into China's food culture, Andrew is pushing into even more original territory – using his research as a launchpad for new, forward-thinking dishes that honour yet expand on the past.

"When we first opened, it was about introducing guests to the idea of China being a big country with a lot of regional differences between the cuisines.

"What we're trying to do now is paint you a picture through the medium of food. It's more about saying: 'this is the core of the cuisine of the area; they like to use these ingredients; this is a reference point of maybe a photo or some poetry, which we've used as inspiration'.

"I don't think we could have done this five years ago. Now I think guests are very open to further discovery. They're open to being taken on the same journey that I've been on."

The chef notes that the menu will be

Andrew Wong, chef/owner of A.Wong, is delving into China's culinary traditions to create forward-thinking dishes that honour the past

BY REYHAAN DAY

increasingly informative – but also increasingly individualistic, as opposed to slavishly faithful to any of its inspirations. “The future of A. Wong is about no longer copying dishes. I want to take the creativity further and create more of an experience with the restaurant, where we get to bring in other cultural facets. Introducing guests to ingredients, introducing people to the tea ceremony, telling diners what is sold in street markets that we’ve reinterpreted – the stories behind all these things are so incredible and elevates the whole experience.”

Andrew’s dedication to exploring the vastness of Chinese cuisine was further validated when he met with Mr Poon – one of the most influential Chinese food figures in London, founder of Poon’s in Chinatown and Covent Garden.

This was an important mission given that “there are no other reference points. Chinese books are near enough completely out of print, because they don’t make any money.”

Poon’s daughter, Amy, invited Andrew to “hang out for an hour or two every week” to document some of his recipes and stories.

“I was obviously an inconvenience to him at the beginning... but 15 weeks down the line and Amy tells me that he doesn’t mind me now!”

For now, Andrew continues to fine-tune his restaurant while navigating the latest restrictions. “We’re about to build what we hope will be a beautiful retractable greenhouse outside the restaurant. We’ve been thinking about it for years, but when Coronavirus came, it became a necessity. We’re hoping to make this a feature.”

Andrew hopes that London’s dining scene will return to normal soon. “There’s something magic about dining out – especially with Chinese food. I cook Chinese food every day but even I’ve missed restaurant Chinese food. There’s something in the umami, the heat of the wok... you can’t recreate that at home.”

*70 Wilton Road*



## BEHIND THE CURTAIN

### The inspiration behind three of Andrew's current dishes

#### PLUM IN A GOLDEN VASE

This dish is named after a novel called *Plum in a Golden Vase* written in the Ming Dynasty. In the story a woman dines at a Buddhist monastery's kitchen and turns away the food because she's vegetarian. The Buddhists explain that it's actually mock meat but she doesn't believe it. That's the inspiration behind the dish – the fact that a strict vegetarian is so impressed by how good these Buddhist monks are at faking meat. Here, I use filata, a stretched curd cheese and season with char sui to give it a meaty look and taste.



#### SWEETCORN WITH WAYGU PASTE AND TRUFFLE

This dish was inspired by the grand feasts held by the Emperor in early China. Highest-ranking guests ate a multitude of dishes and sat nearer the Emperor. The lower your rank, the further away you sat and the fewer or less grand your dishes. It's a recipe that reflects the hierarchy of the court, high (Taiwanese bottarga at one end of the sweetcorn) and low (nothing at the other end) with the meat paste in the middle to tie everything together.

#### RIB WITH SESAME AND PORK FLOSS

Traders on the Silk Road made incredibly long journeys through the desert, stopping off at small towns for rest and nourishment. Many of these traders were Persian with a culinary culture that celebrated roasted meats and grape wine. This dish is a meeting between Persian and Chinese influences – meat falling off the bone, pork floss and crackling reflecting the dryness of the desert and pickled grapes and greens representing Chinese hospitality.



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# WW2 secrets revealed



St Ermin's has a unique place in the history of wartime operations. Now, a piece of Hitler's desk is part of a new exhibition there

BY CORRIE BOND-FRENCH

In a year when two of the most remarkable and courageous women, both members of the Second World War's clandestine Special Operations Executive, have finally been commemorated with blue plaques in the capital, St Ermin's is marking its unique place in the history of espionage and wartime operations.

The hotel has a new exhibition featuring a marble fragment of Adolf Hitler's desk, taken by the SOE's second in command as Russian soldiers ransacked the Fuhrer's Berlin base.

The exhibition, set up by former Royal Marine David Abrutat under the banner of the London Clandestine Warfare Display Collection, also features a variety of fascinating artefacts relevant to the SOE and MI9. These include an accurate model of the Westland Lysander aircraft that was used to fly agents and equipment into occupied territory, a ladies' hairbrush with a blade concealed in the

Top: SOE Radio in a suitcase from WW2  
Middle: SOE agents with a Maquis group near Savournon, Hautes-Alpes, August 1944  
Opposite top: silk map hidden in playing card pack  
Opposite below: Odette Sansom of the SEO

## TOOLS OF THE TRADE

MI9 devised purpose-built devices to enable those shot down or cut off behind enemy lines to retain their freedom, or for those already in captivity to regain theirs.

A reliable compass and map were deemed essential. Here are two examples of compasses sealed into both a shaving brush and within a matchbox. The matches in this still work!

Maps could be concealed within packs of playing cards or sewn within clothing. Silk was both light to pack and quick to burn if compromised. It also did not rustle, didn't disintegrate when wet and could easily be compacted, as shown here within another shaving brush.

The George VI Florin coin hid a concealed blade, which, amongst other uses, was handy for slashing tyres.



handle and an original First Aid Nursing Yeomanry (FANY) uniform; The FANY worked closely with the SOE and female agents operating behind enemy lines.

The wartime department was responsible for enabling the escape and evasion networks for prisoners of war in occupied France, whose remit included providing covert equipment such as hidden compasses and maps sewn into clothing.

The items will join the hotel's collection that marks its history in espionage, including a silk scarf printed with radio codes essential to send information back to the UK from Occupied France, and an original hotel rug from the SOE era which eventually turned up in Istanbul.

During the Second World War, St Ermin's civilian guests slept soundly within its elegant walls, unaware that it was a base for the British wartime intelligence

community, hiding in plain sight, thanks to the hotel's strategic position between the wartime intelligence offices and the Houses of Parliament. As war loomed, the hotel had become a popular place for spies and officers to meet and exchange information, to train and even to recruit.

The Secret Intelligence Service Section D moved into the top floors of the hotel prior to war being declared, reputedly storing explosives for demolition there. The hotel's Caxton Bar was where traitorous Russian spy Guy Burgess conducted much of his duplicitous work, handing over files to his Russian contacts. Ian Fleming, then an intelligence officer and Noel Coward were regulars and it's even said it was the Caxton Bar that Winston Churchill devised the concept for the SOE, which he famously challenged to 'set Europe ablaze'.

By 1945, SOE's agent network extended across occupied Europe and the Far East with more than 13,000 men and women in its ranks. Yet it started in St Ermin's in just three rooms of the hotel, before quickly expanding to take over entire floors and then spreading into other nearby buildings such as Baker Street.

The courage and sacrifice of some SOE agents such as Violette Szabo and Odette Sansom has long been recognised and two former agents have been commemorated

with blue plaques this year; Christine Granville, who survived the war only to be murdered by a stalker, and Noor Inayat Khan, the first female SOE wireless operator. Captured, chained, tortured and executed by the Nazis, she was posthumously awarded the George Cross and Croix de Guerre.

Did either of these heroines ever sip drinks in the Caxton Bar? Is it inconceivable that Christine, reputedly Churchill's favourite and the inspiration for the Bond character Vesper Lynd, may have met Ian Fleming here for a dirty martini?

What is probable is that Colonel Richard Hugh Barry CBE stepped through the hotel lobby, where the piece of marble he salvaged from Hitler's desk will now be on display, courtesy of his grandson who has loaned it to the LCWC display. Barry joined SOE in December, 1940 as deputy director of operations.

"At the end of the war in Europe he was part of the SOE team that got into Berlin," said Abrutat. "In the Fuhrer's base, he got into this room which happened to be Hitler's study and the Russian soldiers were smashing up the marble desk which belonged to Hitler, and he took a piece, then it worked its way back to Britain."





**What is your earliest travel memory?**

My earliest travel memories are the wonderful family holidays that we used to enjoy on the Cote d'Azur every summer. My grandfather had a boat that we would travel along the coast on day trips, moor up in a sheltered bay and enjoy a picnic of delicious, fresh French baguette and cheese. Then we would have a swim in the crystal clear water and an ice cream from the floating ice cream boats. I always chose the orange sorbet which was actually served in an orange.

**What is the first place you fell in love with?**

Italy. What's not to love? Beautiful landscapes, history and culture (the architecture especially), as well as the food, the charisma of the people and their love of design. Their appreciation of good design is seductive.

**Have you ever had any disasters on your travels?**

I have been held in customs in two separate countries and questioned over material samples for my interior design project presentations that I had in my luggage. Who knew interior design was such a dangerous business?

**What is your favourite travel souvenir?**

I bought a selection of gorgeous handmade ceramics from a small gallery in Cape Town. All the items were made by up-and-coming artists.

**What do you look for in a destination?**

Culture, climate and good food. I also like to make sure I can experience both city and rural environments as I like the contrast.

**How much does travel inform your design work?**

Travel is hugely influential on design. It broadens your vision and enriches your mind through all the senses. It is so important to see what other countries and cultures offer in their everyday lives from architecture to clothing to food.

**Who is the most interesting person you have met on your travels?**

My husband! We met 22 years ago on a beach in Barbados and didn't meet again until six years later.

**What is your favourite hotel in the world?**

I have many. But I did love North Island in the Seychelles where we stayed for our honeymoon.

**What is your secret gem hotel?**

The Newt, Somerset.

**Where you would recommend to eat in Victoria and Westminster?**

The Italian restaurant round the corner from our office is great for lunch, Gustoso Ristorante. It is a local hidden gem. A. Wong on Wilton Rd is also a local stalwart.

# Design for life

Award-winning designer Fiona Barratt-Campbell  
on meeting her famous husband Sol and her  
favourite spots, home and away

BY JONATHAN WHILEY



Fiona's newly-expanded FBC London showroom will open at 66 Pimlico Road in late November. You can also find her at a studio at 12 Francis Street, [fionabarrattinteriors.com](http://fionabarrattinteriors.com)



The Newt

A. Wong

North Island,  
Seychelles





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# Line of duty

A charity offering physical and psychological support to serving and veteran police officers provides a vital lifeline to those tackling crime in Victoria and Westminster

BY ALEX BRIAND

**T**he fatal shooting of officer Matiu Ratana in September this year, who died while on duty, placed the spotlight on the unspoken dangers of policing. Talk to Victoria's police force and you'd never know that the pressures can be almost unimaginable to many of us.

That's where Police Care UK comes in. Originally the Police Dependants' Trust, it was founded from donations (including an initial £100k contribution by William Butlin of holiday camp fame) in 1966, which flooded in to support the families of three police officers who had been killed in central London. In recent years, demand has swelled, and the PDT merged with the National Police Fund to form Police Care UK last year. It now supports thousands of police officers all over the UK with counselling, financial help, information and much more.

"Police officers are

an interesting breed of beneficiary because a lot of them don't think that they've got an issue," says philanthropy manager Jim Fyfe. "Or if they do, they tend to think, 'This is the job I signed up for, better get my head together and get on with it'."

The nature of the job can mean that emotions run close to the surface. It's not uncommon to be called to incidents such as a fatal traffic collision or a child abuse case – sometimes multiple within the same shift. There is often very little time to process what they encounter day-to-day. "Repeated

exposure to trauma has a catastrophic effect on a police officer's mental health,"

explains Fyfe. "Most people in their lifetimes are exposed to five or six traumatic incidents, absolute maximum. Police officers are exposed to about 700."

While Victoria and Westminster is a relatively safe area, its location means that







**“Attitudes are changing, but there is also an increase in what police are expected to deal with on a daily basis’**

it’s a high-pressure prospect for its police force “It’s a high-profile target,” says Fyfe. “With everything that’s happened in recent years, the eyes of the world are on London. That brings a certain level of pressure to police working in those areas, and it can be mentally exhausting. So much is at stake.”

Recent protests have seen wilful violence aimed at Westminster police trying to keep the peace, and at the anti-mask protests particularly, officers were surrounded by people without protective equipment against the virus. “There’s the extra mental pressure of knowing, ‘What happens if I get infected and I take it home to my family?’”

Before joining Police Care UK, Fyfe worked for the Metropolitan police for 11 years. He saw first-hand the impact of those kinds of experience. “I know what a tight-knit community the police family is. When one of them suffers hard, the ripple effect throughout the service is quite apparent.”

The organisation published an extensive research paper in mid-October this year in collaboration with Cambridge University, involving 16,000 police officers. Titled *The Job and the Life*, it studies the effect of policing on the human brain. “We’ve been able to glean a lot of information about the effect it can have on people if they don’t get the right support.”

As a result, Police Care UK has developed practices such as TIPT (Trauma Impact Processing Techniques). These give officers the means to process in real time the experiences they’re exposed to, from breathing techniques to awareness exercises and advice for

the immediate aftermath and beyond. Over 1,000 officers have already been trained.

As well as trauma counselling, Police Care UK also provides a lot of financial help to officers disabled while on duty. “Even if they continue working, they’ve worked themselves up to a particular wage and rank,” explains Fyfe. “Then all of a sudden they may drop by 15-20 grand a year. That would have an effect on anyone.”

Care and support are also often given to the officers’ families. After a car accident, one officer ended up in a vegetative state, needing constant care. Police Care UK supported his family with the building of an annex to their house, to save them going back and forth to hospital. It also funded a trip away for the family: a week’s break from his 24-hour care, and replacement carers for the duration.

The recent surge in demand for the organisation’s services comes down to two things: an ever-more stretched police force and, hearteningly, a new culture of openness. “The good thing is that it’s becoming more acceptable within the police service for officers to start talking about suffering,” says Fyfe. “Attitudes are changing, but there is also an increase in what police are expected to deal with on a daily basis. When statutory services have been stripped, you also see that police officers double up as social workers, childcare, and all sorts. It’s not just about locking up bad guys any more, it’s a whole big role of trying to hold society together.”







*"From the bottom of my heart,  
many thanks for your help and support."*

- "Paula", a Glass Door guest in her fifties, now staying in a hotel

Many of us want to do the right thing and stay home to keep everyone safe. But what if you don't have a home?

Chelsea-based homeless charity Glass Door is working with the government during the pandemic to move people who are homeless into hotels. But there are still many left on the streets, hungry and afraid. While the progress made has been historic, our work is not done.

Glass Door would like to thank the community for coming together in this time of great uncertainty. Our partners, friends, volunteers and supporters have helped more than 170 people move into hotels so far.

To provide support to someone like Paula and make a long-term difference in the life of individuals affected by homelessness, consider supporting our Covid-19 Emergency Appeal. Please give today, and help provide shelter, food and hope in these uncertain times.

To find out more or make a donation, visit at [GLASSDOOR.ORG.UK](https://GLASSDOOR.ORG.UK).

# GLASSDOOR

Homeless support in West London churches

Glass Door is a registered charity  
(no. 1083203) in England and Wales

# THANK YOU

STAY HOME

AND HELP OTHERS OFF THE STREETS.





### WESTMINSTER FIRE STATION

The former Westminster Fire Station is in the midst of a transformation. Development manager Alchemi Group – in partnership with Far East Orchard Limited, a Singapore-based property developer – is working to sensitively restore the Grade II listed Edwardian building into a neighbourhood address and culinary destination.

Led by architecture practice Openstudio, the old fire station is set to house a destination restaurant in the old engine bays, as well as six boutique apartments; the new-build Station House will offer a further 11 apartments. Interiors will be completed by Studio L, London. Pricing will be released closer to the sales launch next spring/summer.

## What's in the pipeline



### CLEVELAND CLINIC

Progress on the completion of Cleveland Clinic London, at 33 Grosvenor Place, and the Medical Outpatient Centre, at 24 Portland Place, continues. Construction delays due to the Covid-19 pandemic mean that the main hospital is now expected to open in early 2022, after a short period of commissioning; and the Medical Outpatient Centre will begin to see patients from autumn 2021.

Once open, the hospital will have 184 in-patient beds, including 29 ITU beds; eight operating rooms; a full imaging suite; endoscopy and cardiac catheterisation laboratories; day case rooms for surgery; a full neurological suite with rehabilitation; and many more specialist services.

Dr Brian Donley, CEO of Cleveland Clinic London, said: "We are incredibly excited to be bringing Cleveland Clinic London to life. The Covid-19 pandemic has brought unprecedented challenges and an unavoidable delay, but we are continuing to make great progress whilst ensuring the safety of all our workers on site."





## The transformation of our area continues, with the focus on serving the community

BY REYHAAN DAY



### EBURY EDGE

The Ebury Edge temporary development, which is in place while the decade-long project to revitalise the surrounding area continues, has opened.

The parade of units features 11 pop-up shops, an event space and seven Covid-secure offices, aimed at local start-ups – creating a high street for the local community, while more permanent developments in the area take shape.

The council has prioritised displaced local businesses as tenants in the units.

“Our work to revitalise Ebury is a long-term project, but we understand you can’t put a community on pause. The estate needs character, a focal point and facilities for local people to enjoy,” said Westminster City Council leader, Rachael Robathan. “The Edge development provides that and more with space for local people to follow their dreams and start a business in the community.”



## Frans drinks cabinet

Whether you need to raise a glass to that deal on Zoom, or it's been a long day at the home office and there's a tippie with your name on it, this elegant drinks cabinet with timber and lacquered exterior and cast copper handles can cater to every occasion.

**£9,635 in oak, £9965 in walnut,  
Pinch, 200 Ebury Street**



## Tussar Patta paintings

Originally used as wall decoration in ancient temples, Tussar Patta is the oldest, most popular style of painting in Orissa, Eastern India. Hand-painted onto raw tussar silk, each design is uniquely painted by award-winning artisans.

**POA, Joss Graham,  
10 Eccleston Street**

# Home style

With more of us working from home than ever before, we sought advice on how to style a home office and the key pieces that will make all the difference at the end of a long day

BY CORRIE BOND-FRENCH

## Bloomingville table light

A modern marble table lamp, this minimalist design in gold marble would be equally at home in a contemporary or traditional workspace. LED light bulb and inline switch.

**£91, House of Fraser,  
101 Victoria Street**



## Catifa Sensit chair

This contemporary office chair offers a fully-mechanised, ergonomic design to suit adaptable workspaces. Available in a chair or lounge version with design options, this is a sleek, adaptable design for the home office.

**£1,700, La Mercanti,  
123 Buckingham Palace Road**

## Joanna Wood's top tips on creating the right home office environment:

A home office needs to have a few essentials, regardless of where you place yourself. The first is good lighting; sit near a window if possible as natural light is beneficial even through glass.

Be organised! A good filing system does wonders for the brain. Box files, pen pots and memo blocks – don't scrimp on your stationery or storage.

Don't assume you need a vast desk but find the biggest space you can, even if it's the kitchen table. So long as you can spread your things out as much as you'll need to, it'll work.



## Ivory box file

Filing has rarely looked this good. These decorated box files are available in a range of stunning designs, including this Adam Eden Ivory box file by Lewis and Wood. Dimensions: 34.5cm x 25cm x 8cm. Available in A4 and A5 sizes.

**£39, Joanna Wood,  
57 Elizabeth Street**





### Interior designer Nicky Dobree shares her tips on creating a home office space

I believe that the key to working effectively is to carve out a designated space, no matter how small. This can be a small desk in a bedroom or in the sitting room or even a cupboard.

If space allows, desks often work particularly well behind the sofa in the sitting room or in the bay window of a bedroom.

Your chosen office space should ideally be a quiet one, with natural light and not at the kitchen table amidst the rushing and whirring of daily life.

Invest in a comfortable chair and add some greenery to the space as this has proven to increase happiness and reduce stress.

Add a desk lamp to create an ambient layered light. If you need space for larger files, carve out some space in a cupboard.

39 Moreton Street  
Nickydobree.com



### V&A tin mug

When you need to take that well-earned break, these tin mugs bring nature inside in designs from the V&A archives. Also perfectly robust if you need to take your tea with some fresh air and a potter outside.

**£7.50, House of Fraser,  
101 Victoria Street**



### Bridge desk

Luxury, handcrafted design is always a feast for the senses.

With its high gloss oak top, walnut legs and brass patina detailing, this new addition to Fiona Barratt-Campbell's signature Bridge collection is a natural beauty.

**£15,250, FBC London Studio,  
12 Francis Street**

### Nespresso Essenza mini

Get your early morning caffeine fix in a flash – this ultra-compact espresso coffee machine heats up in 25 seconds and offers both lungo and espresso cup sizes.

**£89.99, Nespresso,  
94 Victoria Street**





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