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A DELICIOUS
FEAST FOR
FRIENDS

A warm welcome

INSIDE A LONDON TOWNHOUSE, A HAMPSHIRE RECTORY,
AN ALPINE CHALET AND A CARIBBEAN HIDEAWAY

MEETING POINT



DESIGNERS Inge Moore, The Gallery HBA, hba.com; Peter Kandalauft, Roundhouse, roundhouse.design.com.
BUDGET From £35,000.

Neatly positioned between living and dining areas, this compact but character-filled space is ideal for family life and lavish entertaining

CAN YOU DESCRIBE THE PROPERTY? It is an Edwardian terraced house in west London, which I share with my partner, Bart Carnahan, and our four-year-old daughter, Zinzi. Bart's three older boys visit frequently, so it's a real family home. It was in good condition when we bought it, but it had been extended to one side and the ground floor was divided into lots of little rooms. We often have people staying and love to entertain so, while the vertical space was great, the multi-room layout didn't suit.

HOW DID YOU ALTER THE ARCHITECTURE? The ground floor was completely opened up. We moved the central staircase to one side, enabling us to position the kitchen in the middle, with a dining area at one end and a large living space leading to a decked garden at the other. In most homes, the living room is the first place you enter, but I felt this space would be better for dining (as it is used less), leaving the bright, garden-facing room at the back for relaxing. We also removed a conservatory to create an "outdoor room" and improve the link between inside and out. Finally, we left the new structural beams exposed and introduced skylights and Crittall glazing.

WHY DID YOU CHOOSE A KITCHEN BY ROUNDHOUSE? I visited a few companies to research prices and options but most weren't willing to stray from their set designs. By comparison, Roundhouse's Peter Kandalauft was open to my ideas and he also has extensive experience of designing kitchens. When I walked into the Wigmore Street showroom and spotted a feature that I'd been coveting – stone worktops running right down to the floor – it felt like a really good omen.

WHAT INSPIRED THE INITIAL DESIGN? With kitchens, I always lean towards a simple, contemporary look but with plenty of character. For this space, my initial thoughts were focused on how to display my vast array of bowls and glassware. I'm a slightly obsessive collector of beautiful dishes and believe that entertaining and eating are as much about the presentation. I grew up in South Africa and our farmhouse had a separate larder with

FEATURE LINDA CLAYTON PHOTOGRAPHS DARREN CHUNG



The structural steel joists are colour-matched to the cabinetry paint finish, creating a dramatic connection between metal and wood in this view to the sitting area and the garden beyond.



floor-to-ceiling storage and display space on both sides. I wanted to recreate the idea here, but in a clean, modern vernacular. I ended up dedicating the wall on one side of the island unit to a tall glass display cabinet, which is endlessly interesting and always a talking point.

HOW DID YOU PLAN THE LAYOUT? As the kitchen is the narrowest space in the room, because of the stairs to one side, we had to think very carefully about how to make it work. We settled on a long cooking and storage run, which allows the extractor to hug the wall, rather than obstruct the central views. This left room for a fabulous 3.7m-long island, which incorporates a breakfast bar, dishwasher, sink and yet more storage. Being slim and heavily glazed, the display cabinet slots in neatly, without making the area feel cramped.

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As a family, we use the island more than the dining table, to eat and also to work.”

WHICH MATERIALS AND COLOURS DID YOU CHOOSE?

I wanted a black kitchen with white marble surfaces – glamorous and timeless. The simple cabinets not only look great but are one of Roundhouse’s more economical options, which suited our budget. I commissioned the custom-made handles in forged metal from Peter van Cronenburg in Belgium – they add a hand-crafted element that helps to lift the finish. The marble is a beautiful Statuario. I love natural materials and, as there was such a large surface to cover on the island, it was really important to use something stunning.

HOW DID YOU SELECT THE APPLIANCES?

The Liebherr fridge and wine cooler were already here and worked well, so we didn’t want to replace them for the sake of it. This allowed us to splash out on a brilliant Wolf range cooker, which is a real statement piece and a joy to use. Peter talked me into including a Quooker boiling-water tap. I wasn’t convinced it was necessary, but I’m so glad that I listened because it’s one of my favourite features.

WHAT DO YOU LOVE MOST ABOUT THE NEW SPACE?

It is a fantastic place for entertaining – we can comfortably host 40 people – but also works well on an intimate basis. As a family, we sit at the island more often than the dining table, not just to eat but I also work there and use it for fun baking sessions with Zinzi. I particularly love how every inch of the kitchen has been so carefully planned to ensure each item has a home and every task is easy. In this big space, the kitchen is the smallest component, but it never feels that way.

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ABOVE LEFT Chunky Statuario marble with mitred edges, extending to the floor at both ends, gives the feature island a modern modular look. **ABOVE RIGHT** The bar stools add an industrial note, while their polished wood seats bring an element of warmth to the scheme.



ABOVE AND BELOW It was decided to place the extractor hood against the kitchen wall to afford clear views through to both the dining area, which is situated rather unconventionally at the front of the house as it is less used, and the light-filled living area, which opens out onto the garden.



SOURCES

Nightingale Classic kitchen, from £35,000; Statuario marble worktop, 6cm thick, £1,500 linear m; Miele G6370 SCVi dishwasher, £1,125; Westin built-in extractor fan, £656; Quooker Pro3 Fusion boiling-water tap, £958; Franke Largo undermount sink, £384; Liebherr SBSES7165 fridge-freezer, £4,399; Wolf dual-fuel range cooker ICBDF364G, £9,790; all supplied by Roundhouse, 020 7297 6220, roundhousedesign.com. Lined oak flooring, £120sq m, Bohemian Works, 020 3598 0948, bohemianworks.com. Bespoke handles, from £42 each, Peter van Cronenburg, 0032 9336 3734, peter.vancronenburg.be. Industrial Twist stools, £125 each, Cox & Cox, 0844 858 0744, coxandcox.co.uk. Similar chandelier, Sputnik chandelier, £1,995, Jonathan Adler, 020 7589 9563, jonathanadler.com.