

# A SOCIAL AFFAIR

THE KITCHEN IS CERTAINLY THE HUB OF THE HOME, SO WHEN PLANNING TAKE NOTE OF THESE IDEAS FOR ENTERTAINING FAMILY AND FRIENDS



## 1 IMPROVE FLOW

Activate the ergonomic benefits of curves to get the party flowing. 'A rounded island comes into its own when entertaining, especially in kitchens with multiple entrance/exit points, making it easier for guests to socialise and encouraging smooth transition between spaces,' says Shehryar Khan, director, Sheraton Interiors. 'A curved island can also include a more expansive seating area, allowing guests to comfortably eat and socialise around the island.' Bespoke painted **kitchen** with fluted island and terrazzo, from £25,000, Sheraton Interiors.

FEATURE LINDA CLAYTON

## 2 EXTEND A WARM WELCOME

The constant reassuring heat of a traditional cast-iron range cooker will naturally draw everybody towards the kitchen. 'A classic choice, AGAs epitomise warmth, comfort and a sense of togetherness, often forming a natural hub within a home,' says Richard Moore, design director, Martin Moore. 'We love to frame an AGA within a chimney mantel, which helps to secure its status as a statement focal point in the kitchen.'

Bespoke **kitchen** from Martin Moore's Classic Collection, from £45,000. **AGA** dual Control 150 with warming plate, £15,395.



## 3 PULL UP A STOOL

Whether on an island unit or peninsula, a breakfast bar will boost your kitchen's social status immeasurably. Encourage guests to settle down, and stay out of the cook's way, by selecting bar stools for comfort as well as looks. A high-backed upholstered stool offers similar support to a dining chair. Pay attention to height, too. Choose 65-75cm high stools for counter-height breakfast bars, and 75-85cm for a raised design. Urbo **kitchen** in patinated bronze and Studio Green matt lacquer, from £35,000, Roundhouse Design. **Project** by Pfeiffer Design. →





## KITCHENS & BATHROOMS



### 4 MAKE IT MULTIUSE

A family kitchen requires practical spaces, too. 'When seeking to create a family-friendly hub, it's great to incorporate a bespoke desk and study area. A quiet but connected space for homework or for everyday home admin,' says Caz Myers, director of Caz Myers Design. 'Ensure the desk area ties in seamlessly with the kitchen design by using elements of the same finishes but with a defining twist – here the timber is dominant, for example.'

A similar bespoke **kitchen** in solid oak and spray-painted finishes would cost from £50,000, Caz Myers Design.



### 5 HIDE THE CLUTTER

'Making multiuse, hybrid living spaces work well is hugely reliant on practical storage solutions,' explains Magnus Nilsson, lead designer, Blakes London. 'We advocate concealing as much of the functional aspects of a space as possible. By hiding mess and less sightly items, such as computers, fridges or drinks bar, behind complementary full-height doors, a room can be comfortably used for multiple purposes.'

Bespoke **kitchen** in oak, from £55,000, Blakes London.

PHOTOGRAPHS (4) NICK SMITH; (5) MALCOLM MENZIES; (6) CHRIS SNOOK



## 6 ADD SMART PARTITIONS

Don't be afraid to disrupt sightlines into a kitchen – not every chef enjoys an audience. Opting for an open partition, like this mid-century-inspired installation by Muchmore Design, is a smart move. 'Designed to work as a beautiful display as well as a functional divider, it effectively bridges the feeling of cosiness and openness within the contemporary open-plan living space,' explains founder and creative director, Linsey Skepper. Bespoke **kitchen** in Iroko, around £80,000, Muchmore Design. →



## KITCHENS & BATHROOMS



### 7 WORK THE WINDOWS

Blessed with a view? Take advantage. 'In this home, historic guidelines wouldn't allow us to change the windows to extend the countertop, but adding casual seating underscores the inviting feel of the space and provides the perfect spot to chat with friends during a party,' says Courtney Tartt Elias, creative director of Creative Tonic. 'Additional storage under the seat increases the functionality of the space — always a bonus!' Try Lanserring for a similar bespoke **kitchen**, prices start at £50,000. **Project** by Creative Tonic Design. **Window seat in** 53115 Indigo velvet, \$594 yard, Lindsay Cowles.



### 8 CREATE A SEAMLESS SPACE

Open-plan layouts make coming together so easy. 'A chef never wants to feel disconnected from their family and guests. An open concept living area not only allows for better flow when entertaining, but it also promotes interaction during both social gatherings and everyday activities, like enjoying your morning coffee, preparing lunches, or completing homework,' enthuses Benjamin Johnston, creative director, Benjamin Johnston Design. Try Chiselwood for a similar painted **kitchen**, prices start at £45,000. **Project** by Benjamin Johnston Design. Kitchen **units in** Granite Peak by Sherwin-Williams.

PHOTOGRAPHS (7 AND 8) JULIE SOEFER



## 9 FEED A CROWD

Bump up your guest list by making seating built-in. 'Banquettes are a remarkably efficient way to squeeze more seating into a small area,' explains Irene Gunter, co-founder, Gunter & Co. 'Here, I was also keen to conceal food preparation mess from diners. The fluted wood cladding wraps around the island and rises above the worktop so that it can't be seen from the dining table.' Bespoke **kitchen** in lime-washed oak, from £65,000, Gunter & Co. Mater Terho **pendants**, from £248, Skandium. 📸

