

KITCHEN BATHROOM BEDROOM

The Social SCENE

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Social LIFE

GIVE FAMILY AND FRIENDS A WARM WELCOME WITH A RELAXED, LAID-BACK KITCHEN SPACE THAT MAKES FOR EASY EATING AND ENTERTAINING

FEATURE *Hayley Gilbert*



OPEN HOUSE

Large enough for both relaxed and formal dining areas, this scheme is wonderfully colour co-ordinated with Modulnova's Fly kitchen collection. The rear wall comprises Bianco Snow satin lacquer cabinets while the island is finished in Aredesia Oak veneer topped with honed Assoluto granite. Prices start from £25,000 at DesignSpace London



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ith the festive season in full swing, it's all about entertaining on a larger scale. The next few weeks will see family and friends popping in, whether for a quick catch up over coffee or a long, lingering dinner. Today's open-plan kitchen spaces are the perfect setting with plenty of

om for cooking, food prep, eating and relaxing. 'Most kitchens are multipurpose,' confirms Richard Moore, design director at Martin Moore. 'For entertaining, the ideal is to have both island, where people can chat, graze and socialise, and a dining table to lay up as formally or informally as you want for different occasions. Generally, design in as much flexibility as you can. It's particularly great to be able to move the table around to free up floor space if needed. A combination of banquette seating and chairs creates a versatile living/dining space and banquettes also provide underseat storage for kitchen equipment which is not used every day.' Speaking of storage, try to factor in as much as possible to create clutter-free kitchen. Consider concealed solutions such as larder pull-outs, tandem larders and tambour shutters as well as hanging racks, rails, shelving and even a freestanding or walk-in larder if space allows. This is ideal for keeping dried ingredients close at hand as well as party size platters, spare glasses and other entertaining essentials. Appliance-wise, ensure you have the capacity you need in terms of ovens and fridge freezer, as well as any add-ons that will enhance your entertaining, such as wine cabinets, warming drawers and built-in coffee machines. It may well be worth considering splashing out on two dishwashers and two sinks as well as a boiling water tap for speedy cooking and a quick cuppa.

'Contemporary living and the popularity of open and broken plan kitchens means that we are increasingly working on kitchens both for Sunday brunches with the family and Saturday night parties with friends alike,' reveals Richard Davonport, founder and managing director of Davonport, 'so a design needs to be multifunctional and able to adapt to whatever our clients need.'

TAKE A SEAT

Below A curved island unit creates an ideal breakfast bar for guests to sit at and chat while you crack on with the cooking. This McCarron & Co kitchen is from the Brompton range and features a combination of painted cabinets and natural oak with quartz work surfaces. Prices start from £35,000

GREY MATTER

Carefully zoned with space for food prep, cooking, dining and relaxing, this kitchen has been designed with ease of use in mind. The banquette seating on the island takes on a more sociable feel, while an integrated cool drawer on the opposite side provides perfect wine storage. Designed by Humphrey Munson, bespoke kitchens start at £40,000

