

# HOMES & GARDENS®

## A fresh start

WHAT'S NEW IN DESIGN AND GARDENS

STEP  
OUTSIDE

TOUR AN  
AWARD-WINNING  
TULIP GARDEN

WHAT TO  
PLANT NOW

OUTDOOR  
SCULPTURE

BIGGEST  
DECORATING  
REPORT EVER

NEWEST  
INTERIOR TRENDS

LATEST FABRICS  
AND WALLPAPERS

BEST FURNITURE,  
LIGHTING AND  
ACCESSORIES

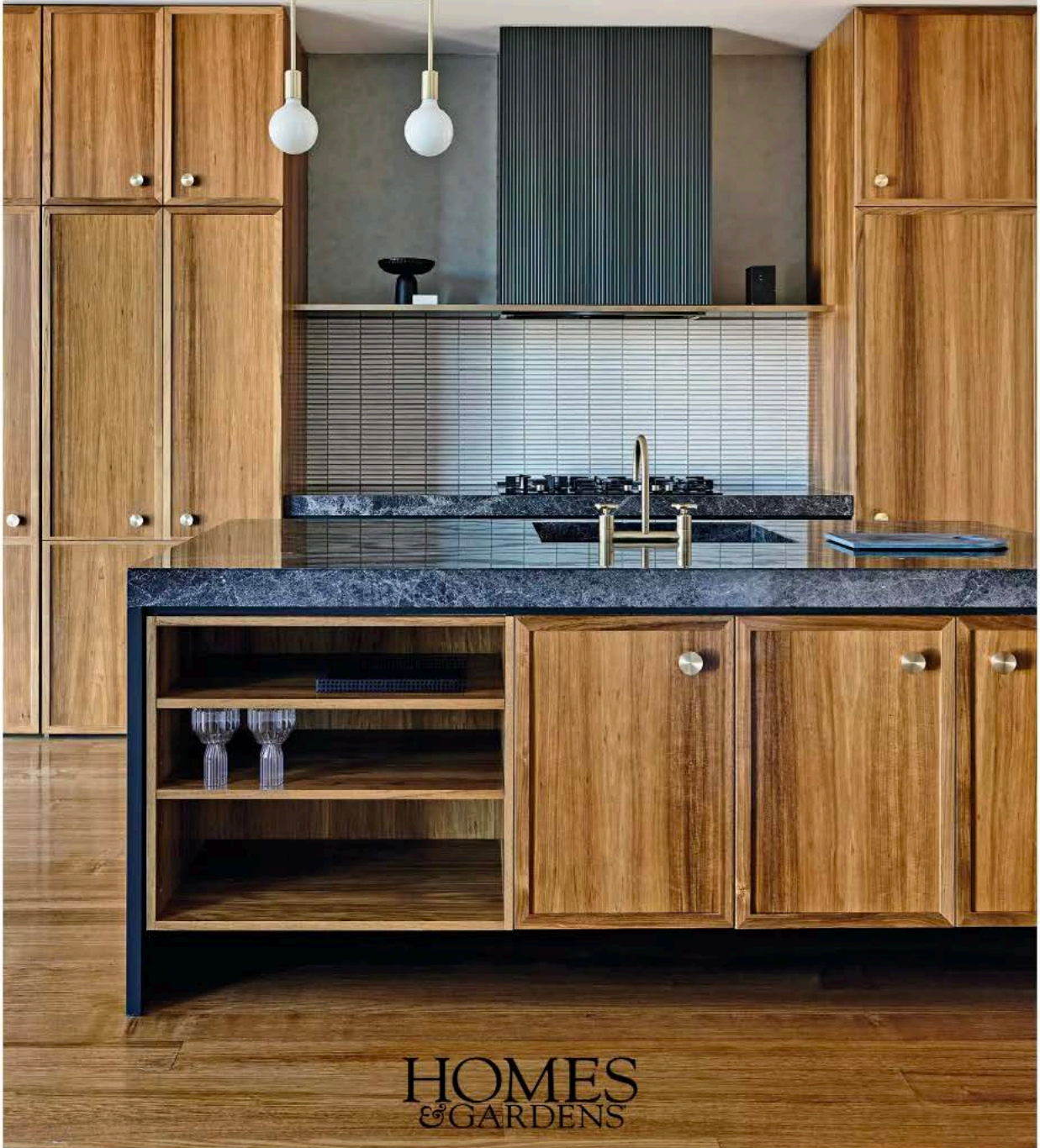
APRIL 2024





# Kitchen planning

Inspiration and project advice



HOMES  
& GARDENS





# The nuts & bolts

12 POINTS TO CONSIDER WHEN PLANNING A NEW KITCHEN

## 1 SET YOUR GOALS

Like any successful project in life, every great kitchen starts with a plan. 'The more information you give to your designer at the initial meeting, the better. One tip is to look around your existing kitchen and note the pros and cons of the space,' recommends design director Tom Howley. 'List any storage preferences and priorities. Maybe you've dreamt about an integrated seating area or statement island. Write all of this down.'



Hartford kitchen in Oak & Tansy, from £25,000, Tom Howley



Bespoke Urbo kitchen in oak veneer and brass, from £35,000, Roundhouse

## 2 ESTABLISH A BUDGET

Be clear and upfront about your spending limits so your designer can help you choose where to invest and save. 'Sticking to a budget is often about identifying the showstoppers and being clever on how to make them a reality,' says Paul Welburn at Roundhouse. 'In this kitchen, an antique brass splashback creates wow factor in a visible area, which was more cost-effective than wrapping it around every wall.'

## 3 GOING SHOPPING

To find a kitchen designer, first establish whether you prefer bespoke or off-the-peg furniture. 'Bespoke kitchens are made to measure, so there are no limits to design creativity, and architectural challenges can be swiftly resolved. You'll also gain a kitchen that's expertly crafted, and lasts longer,' says James Ellis, sales director, Charles Yorke. Referrals from friends or your interior designer/architect are a good option, or visit kitchen showrooms to get a feel for cabinetry styles you like and meet designers in person.



Bespoke shaker kitchen, from £35,000, Charles Yorke. Project by Westbourne Group



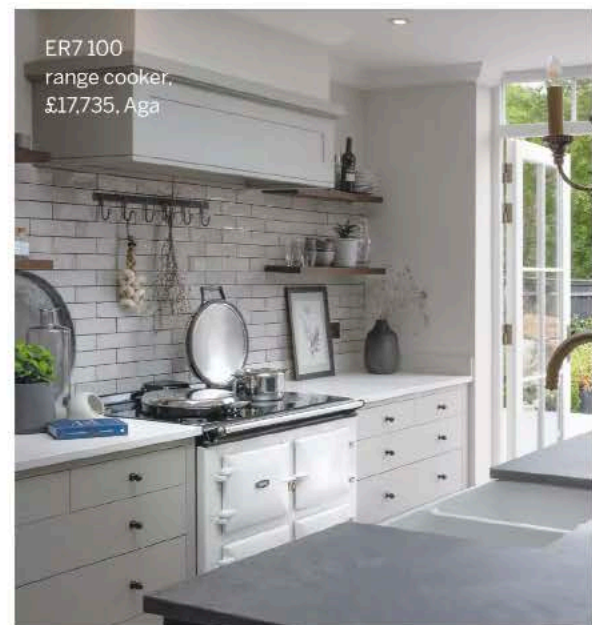




Bespoke kitchen, from £70,000, Ledbury Studio

## 7 PICKING APPLIANCES

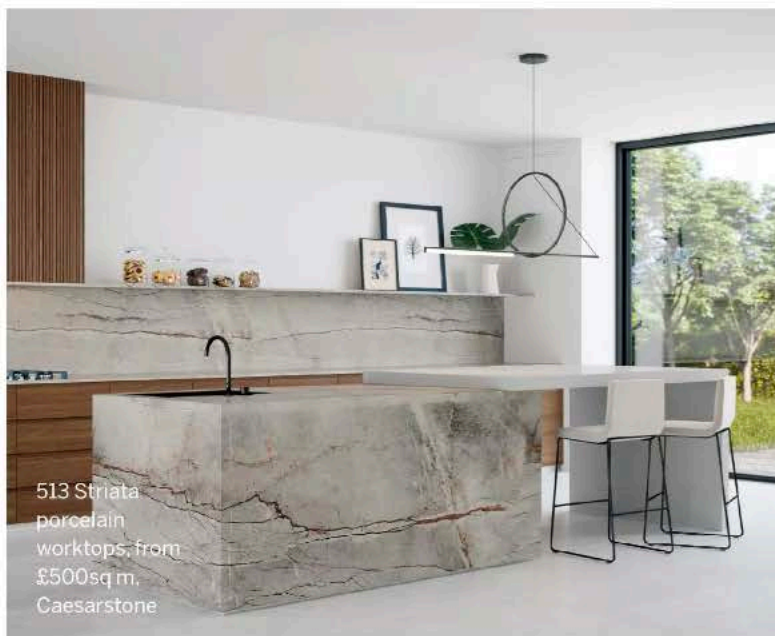
When choosing appliances, first decide whether to go for built-in, freestanding or a mix of both. 'The benefit of freestanding appliances is you don't need to work out how to integrate them into your cabinetry and, if you move house, you can take them with you,' says Kathryn Lowe at Aga. 'Freestanding appliances can also create an impressive focal point.' Integrated appliances are the way forward for a sleek, streamlined look. Do get expert advice when it comes to the latest functions and technology and be realistic about space. For example, don't waste it on a steam oven or sous-vide drawer unless it'll be used regularly.



ER7 100 range cooker, £17,735, Aga

## 8 CHOOSE YOUR FINISH

Consider which colours and materials lift your mood, and how much cleaning you're prepared for. Dark painted doors will show dirt and dust far more than light, while timber can be forgiving on dust, but prone to sun damage and stains. 'Another important factor is the amount of natural light, as it can impact colours,' says Charlie Smallbone, founder, Ledbury Studio. 'Order samples to see how they work before making a decision.'



513 Striata porcelain worktops, from £500sq m, Caesarstone

## 9 SELECT A SURFACE

Always establish your durability and maintenance priorities. Choosing on looks alone can lead to regrets. 'As the kitchen is the highest traffic area of a home, it's important to pick worktops that will stand the test of time,' says Jonathan Stanley at Caesarstone. 'Keep in mind that natural stone, such as marble, is highly susceptible to staining and must be sealed at least annually. Quality composite surfaces, such as quartz or porcelain, require virtually no maintenance and often come with lifetime warranties.' Stainless steel, concrete and terrazzo are also worth exploring.

