

The London Magazine

London's largest circulation property magazine

**TOP
SCHOOLS**
*in and outside
the capital*

SHADES *of* AUTUMN

STEP INTO THE NEW SEASON

- Iconic Streets of Mayfair • Gorgeous gothic architecture
- The return of cocktail hour • Supper for six at home

OCTOBER 2020 £4.95



thelondonmagazine.co.uk



SET *the* TABLE

Arabella St John Parker
creates the scene for convivial
autumn hosting

As the seasons inevitably turn, our thoughts change from venturing out of doors to recreating the perfect autumnal setting for entertaining on a family-focussed scale in and around the home. Arranging the furniture will require some thought. While colour can trigger natural feelings of celebration and help us as we learn to live by our new social distancing rules says Justine Fox, of colour consultancy Calzada Fox, “reds, oranges, yellows and teals make us feel relaxed and comfortable, and the bright versions of these induce a sense of fun; they release dopamine into our systems and fill us with happiness.”

Calling in the experts is another route to happiness and for at least one of my

gatherings, I’ll be ordering in a DIY chef-created meal kit from a favourite restaurant. And for a special occasion, dress the dining table with one of the gorgeous rent-a-tablescapes that are currently taking Instagram by storm, such as Maison Margaux, Dress for Dinner, Lay London and Vintage Flair.

IN THE KITCHEN

Life under lockdown has certainly shed new light on the pros and cons of open-plan living and working from home. “Creating the maximum amount of space in an open-plan kitchen is more important now,” says Achaya Knight, of Minotticucine London. “A dining table and a bar area allow visiting friends and family to interact without encroaching, and a

GET THE LOOK



DINING ROOM DRESSING Clockwise from above: Tablescapes from Maison Margaux; grooved glass carafe and glasses, £30, Raj Tent Club; Nona pink table plates, £40, Habitat; Zagora bowl, £30, Raj Tent Club; 16-piece cutlery, £99, MADE; wicker wine glass in taupe, £40, LSA International; plants and butterflies placemat, £20, Ray Tent Club



BEST LAID ROOM PLANS

Interior designer Henry Prideaux's suggestions for creating a convivial and Covid-safe space:

- Arrange seating in groups with side tables, ottomans and low-level coffee tables so you can sit separately but sociably. For a friendly room divider, set a pair of sofas back to back with a narrow console table between them.
- Have two dining tables of matching height; a pair of square tables on pedestal legs is ideal and can be pushed together for family-only affairs.
- To help anchor the furniture in the room, choose a rug large enough for the dining chairs to sit on it when arranged round the table.
- Create a warm, cosy mood with dimmable wall lights and candlelight.

timeless, architectural kitchen with plenty of storage makes it easy to transform a working space into a formal, sculpted part of the house, ideal for entertaining."

"An efficient kitchen requires lots of space, not just well-placed furniture or carefully chosen appliances," says Charlie Smallbone, of Ledbury Studio. "An island unit is an obvious choice for an open-plan layout but now more than ever, you need a one-metre clearance around all four sides to move around safely."

"I'm using an all-green look, with autumnal leaves and crab-apples," says Henriette von Stockhausen of

VSP Interiors. "I have two very large rectangular tables but I adore round tables – the conversation is better. There's nothing prettier than a lovely block-printed Indian tablecloth overlaid with lots of different vases, low bowls, cups, teapots and horn beakers, mostly filled with flowers fresh from the garden and intermixed with little candles."

IN THE DINING ROOM

"Be daring," says Martin Waller Andrew Martin. "Don't be afraid of rich coffees or dark greys, teals or oranges. These hues create a sense of intimacy and show personality and flair." Elsewhere, Valda Goodfellow from Goodfellows At Home advises to "serve cutlery rolled up in napkins rather than arranged around the place setting, and don't offer sharing dishes; invest in a number of individual portion side dishes so that you can give each person their own set and ask guests to not pass dishes from person to person."

"I think we are all ready for a bit of glamour," says Goodfellow. "Add jewel-coloured pieces to a monochrome base or contrast with neutral stoneware and use cutlery like jewellery for the table – brushed copper will act like an accent note. Coloured water glasses are a clever mood-changer when hosting too, especially if you don't want to buy whole new sets of tableware." ■

ALL THAT GLIMMERS:
Clockwise from above: Brassy tones from Ledbury Studio; a Jonathan Adler bar cart; Sweetpea and Willow sideboard; Ben Whistler sofa; Malibu rug by Jennifer Mann

