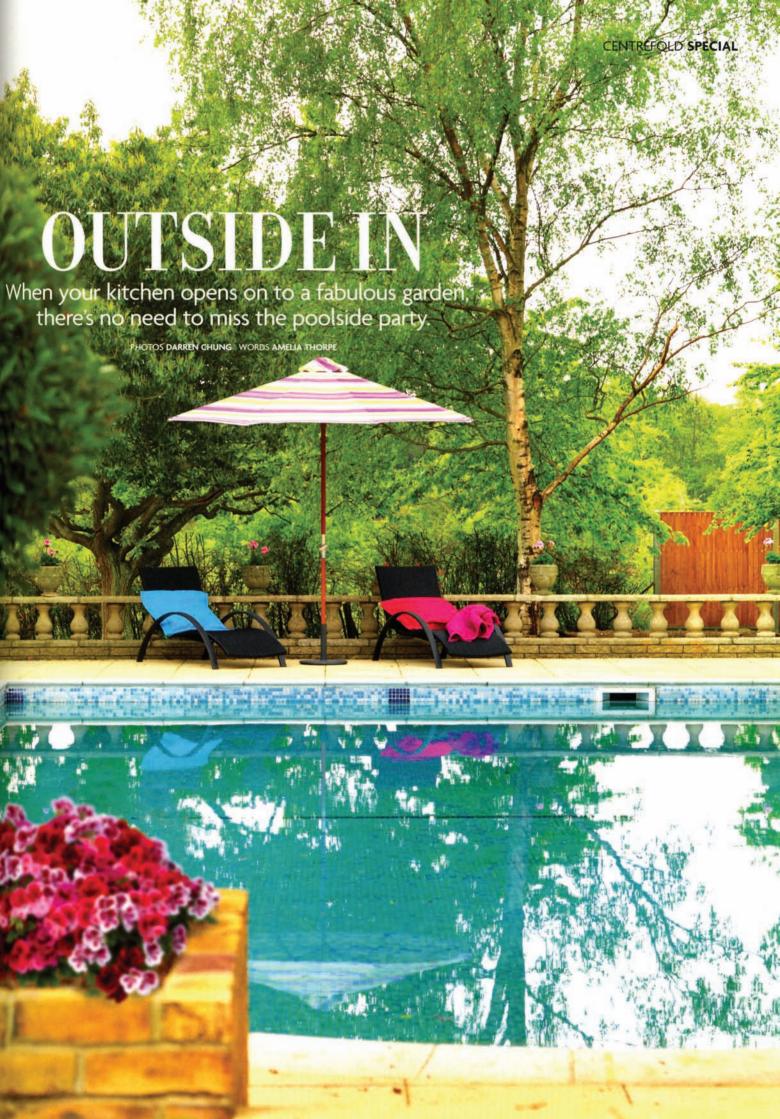
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## THROOM BEDROON

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**Above** The peninsula wraps around the cooking area, with ovens, sink and storage behind.

Right Purpose-made chrome racks are designed to store over 100 bottles of wine, while larder cupboards fit neatly either side of the fridge freezer. hat do you do when you love cooking and throwing parties, but your kitchen is tiny, and gloomy to boot? The answer, according to Tony and Frances Chanmugam, is to build an extension, double the size of the room and design the entire space around your plans to welcome friends and family. 'We knew it would be great to have a "living kitchen" – a space to entertain, and somewhere we could be cooking and able to join in the party at the same time,' says Frances.

But first there was some serious work to be done on their house, built in the 1970s. It was very run down and pretty much everything needed re-doing, from the plumbing to the electrics,' explains Frances. Then their plans became more ambitious. Tm from Scotland and Tony is from Sri Lanka, so we both have family who like to come and stay, and we have friends from as far away as Australia and America, so there are always lots of people coming and going,' she says. 'So we began to think about an extension to make the house feel more spacious.' In the end, they opted for a wrap-around addition to the side and rear of the property, which included substantially enlarging the kitchen. A section of extra-tall glass windows and folding

glazed doors flood the room with natural light, while simultaneously providing show stopping views of the swimming pool.

Designer Michael Pearcy of C & C Kitchens remembers his first meeting with Tony and Frances. They wanted to create an outdoor feel inside, to make the most of that lovely view over the garden and pool,' he says. With the doors folded back, the room leads directly on to the patio, perfect for the parties they planned.

But the first step was meticulous planning. 'We knew what we wanted,' recalls Frances. 'Tony and I sat and talked about the room for months, working out all the details. Then, armed with our design, I went to visit lots of kitchen companies. They all said, 'Very good, dear, but we've got our own designers and we'll come and do our version.' I found it very annoying!' she adds. 'Then our builder recommended Michael, and he had a totally different attitude. He was very happy to look at our plans and help me work out how it could all be done.'

The 'wrap-around' peninsula is the central feature of the room, neatly zoning the dining area away from the cooking station. 'It looks like a sleek bar from the dining side of \*







Above and left Following the addition of the new kitchen extension, the whole back of the house can be opened up to enjoy the garden. the room, but it snakes around whoever is cooking on the other side to create a very practical area,' explains Michael. Tony's love of barbecuing is satisfied by the grill, complete with super-powerful extractor, while a gas hob with wok burner handles stir fries. 'We tend to cook of lot of Asianstyle dishes and Sri Lankan curries,' says Frances, who addes that Tony has a cupboard just for his spice collection.

Behind the peninsula, there are several more 'zones' to make the best use of the L-shape of the room. The ovens are behind the peninsula with a wet area beyond, while the fridge and freezer stand next to a purpose-built wine rack. 'We added curves to the working areas either side of the utility room door to soften the look, and to mirror the curves of the snaked peninsula,' explains Michael.

And the glossy finish to the furniture? For the first time ever, we decided to move away from a wooden kitchen to glossy high tech,' laughs Frances. The rest of the house has oak floors, an oak staircase and oak doors, so the obvious choice would have been oak. Gloss was our bit of devilment. But it's modern, it reflects the light, and we love it.'

## STOCKISTS INFORMATION

**CONSTRUCTION:** P & M Construction. Tel: 07771 636070.

## APPLIANCES

H5681BP single oven, £2,328; H5080BM combination microwave, £2,117; DGC5080 steam oven, £2,618; ESW5080-29BL warming drawer, £721; KM2257-IGSS gas hob, £1,280; CS1312BG electric barbecue grill, £826; G1252SC semi-integrated dishwasher, £1,035; K14827SDED freestanding larder fridge, £1,364; FN14827SED freestanding freezer, £1,269; all at Miele. Guttman Futura external motor extractor, £4,598, at Blanco.

## FIXTURES AND FURNISHINGS

BlancoAlta monobloc mixer tap, £233: BlancoSupreme 533-U 1.5 bowl sink, £273; both at Blanco. Nero Assolutto granite worktops, £200 per linear m., at Second Nature. White back painted glass splash backs, £345 per sq. m., at C & C Kitchens. Mathilde bar stools, from £129 each, at Furniture Village. 800 x 800 porcelain Cream floor tiles, from £50 per sq. m., at Newtech Flooring. Outdoor table accessories. from a selection at House of Fraser. Parasol, £75, at Marks and Spencer. \*All prices are approximate. For stockists, see page 160.