

GRAND STATEMENT

Golden-hued cabinetry combines with rich granite worksurfaces to create an elegant scheme in Sue Holland's Sussex manor home



Chosen for its traditional styling, Sue's Antique Yellow furniture by Poggenpohl brightens up the room. A multifunctional island, partnered by chrome stools from Colliers, takes centre stage. 'I do all my preparation work here,' she explains



My advice...
is to try to keep the number of people involved in your kitchen redesign to a minimum. If you use a single contractor for everything, there's no buck-passing!

SUE HOLLAND





▲ Contemporary touches, such as a sleek, angular tap, give a modern twist to Sue's country-style room



▲ The attractive Wild West Green granite continues up the wall as a splashback for a seamless look

Despite 25 years having passed since her first kitchen was installed by Colliers in her previous home, Sue Holland had no hesitation in returning to the family firm when she began to plan her second design. 'Clive Collier and his son Jason are on my wavelength and we trust each other completely,' she explains.

In the intervening time, Sue and her late husband Peter had moved into an ancient and beautiful manor house in West Sussex. The couple inherited a fairly new kitchen, into which several of Sue's existing appliances were fitted. 'The crunch occurred because after more than 20 years, most of the equipment was coming to the end of its life,' she says. 'I considered just refurbishing but Clive advised us that it would be expensive and he felt we should start from scratch, so designer Jason came up with a new layout for us.'

Sue is a dedicated cook who regularly entertains on a considerable scale, so she wanted a high-spec, multifunctional kitchen that would work in its period

surroundings. Clive recommended Poggenpohl furniture for its quality and durability but Sue thought it was a bit too contemporary. Then she spotted one of their more traditional designs in a brochure and knew it would bridge the gap between old and new, allowing her to put in the top-of-the-range, modern appliances she needed to cater for sizeable groups. 'I wanted a big fridge that could accommodate large platters,' she explains. 'I also have a wider-than-standard double oven and two combination microwaves. Having a separate utility room is great when I'm entertaining, too, as it has two dishwashers so I can shut the door and hide all the dirty plates.'

Alongside the conventional equipment, Sue also chose a built-in deep fryer, as she admits she has an occasional desire for homemade chips. 'I've never really got to grips with freestanding fryers,' she smiles. 'This model is easy to clean and the results are excellent.'

Another unusual addition is the warming plate set into the island's granite worktop. This

Every inch of space is used in Sue's new kitchen; even the gap between the windows is filled by a glass-fronted cabinet. Above the island, a chandelier from Owen Electrical adds a touch of elegance and is supplemented by spotlights



◀ After a long search, Sue found her Italian pewter chargers and dishcovers at Vincent Reed Furniture. The warming plate they sit on is made from toughened glass and has an economical 'hotspot' at one end for bowls of soup. A hostess trolley is cleverly located in the cupboard below

Precise temperature control ensures perfect results from Sue's deep fryer. It comes with one large and two small baskets and has electronic touch operation. When not in use, a lid prevents food odours from escaping

I get the most use... out of my island. The design is very well thought-out with a warming plate and pull-out bin under the prep sink so I can just sweep in all my vegetable peelings'



◀ The attractive Jacobean frontage of Sue's home dates from around 1630 but other parts of the detached property are significantly older. Surrounded by beautiful gardens, the period manor house is sited in a quiet village



◀ nifty device for keeping cooked food warm is designed to stand on the surface but Sue wanted hers to sit flush with the worktop. Having checked it out with Kaymet, the manufacturer, the warming plate was safely installed, with the controls moved from the side of the unit into the cupboard below, where her heated trolley is stored.

The kitchen's dark green granite worksurfaces, solid oak breakfast bar and classic, butter-coloured

furniture all match the architecture of Sue's 500-year-old manor house. To enhance the sense of a long-established room, Sue installed a pretty chandelier over the island and replaced a brick fireplace with a cream-coloured stone surround, introducing an element of timeless elegance. With its quality fittings and an understated mix of classic and contemporary styling, Sue's kitchen looks well placed to serve her for the next 25 years.

BK



Although the furniture has a traditional appearance, inside a range of modern storage solutions have been integrated, including smart pull-out racks. A trio of drawers below mirror the look of the large Sub-Zero American fridge freezer

DESIGN & CABINETRY

- Jason and Clive Collier at **Colliers**, 28 Teville Road, Worthing, West Sussex BN11 1UG (01903 210101) www.colliers.uk.com
- Bespoke Antique Yellow hand-lacquered furniture with glass cabinetry by Poggenpohl

WORKTOPS

- Wild West Green granite. Price per sq m **£680**
- 40mm solid oak. Price per sq m **£500**

SINKS & TAPS

- ARX11035 Ariane undermounted single-bowl sink in stainless steel, Franke **£199**
- ARX11033 Ariane undermounted single-bowl sink in stainless steel, Franke **£160**
- 2 x BlancoPlaza BMP3000SS mixer taps in brushed steel, Blanco, each **£1,041**

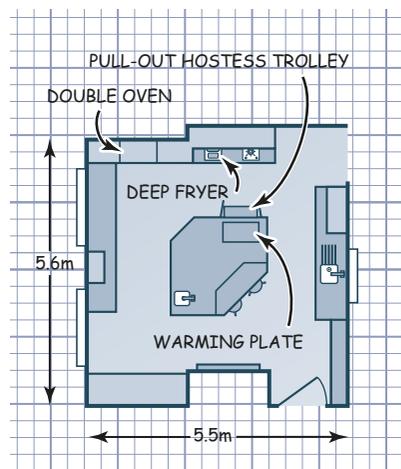
APPLIANCES (shown)

- ICBCT15G/S domino gas hob, Wolf **£1,098**
- D4672 canopy extractor hood, Neff **£252**
- 70TH/T electric warming plate, Kaymet **£400**
- ICBIF15/S deep fryer, Wolf **£1,251**
- I650 integrated fridge freezer, Sub-Zero **£7,314**

APPLIANCES (not shown)

- Built-in double oven, Wolf **£5,434**
- Built-in steam oven, Gaggenau **£3,300**
- 2 x built-in combination microwaves, Gaggenau, each **£1,315**
- Canopy extractor hood, Neff **£252**

☎ For stockists, see page 144



GUIDE PRICE

- Starting price for a Colliers kitchen **£15,000**