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AT HOME WITH RYLAN CLARK-NEAL

AEG

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Welcome

We hope you enjoy the second issue of Your Kitchen, giving you a glimpse of real kitchens in the homes of our customers.

This issue we're taking a look at some great examples of what can be done with islands, showing how customers have used them in different ways and customised them to work for their unique lifestyles. See page 6 for details.

Our Shaker design is one of our most popular kitchens, it is also the most versatile. See how it can be styled to look traditional or modern on page 40.

Metallics is a massive trend in interiors right now and our kitchen designers can help you incorporate them into your home. From our new metallic Elements collection to profiles and accessories, there are so many ways to create a kitchen that's right on trend.

And as you'll see when you look through the magazine - from TV presenter Rylan Clark-Neal's ultra modern Milano to Sarah Bradford's traditional Shaker, no two Wren kitchens are alike.

Please send us a picture of your new Wren kitchen. Who knows, your kitchen could be our next cover star!

The Wren Family

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CONTENT AND DESIGN

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CONTACTS

Editorial Sarah Hardy/Fiona Kyle

Email: yourkitchen@thefabl.com

Advertising Tracy Johnson

Email: yourkitchen@thefabl.com

The fabl

Nesfield House, Broughton Hall
Business Park

Skipton BD23 3AE

Tel: 01756 636 777

Email: yourkitchen@thefabl.com

Wren Kitchens

The Nest, Falkland Way,
Barton-upon-Humber, DN18 5RL

For more information
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We pick one standout kitchen each month. Snap and share your new kitchen with us on email wrenovations@wrenkitchens.com



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YOUR KITCHEN

CONTENTS

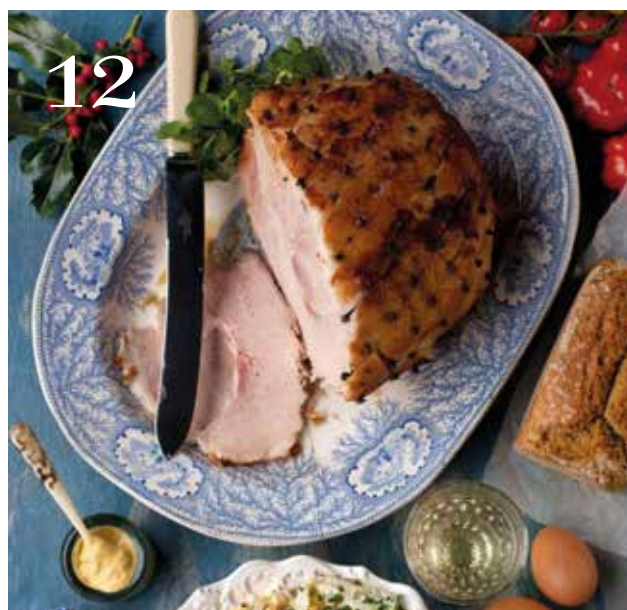


06 Islands in the sun

Make your island the star of the show and turn it into your favourite place to be.

12 Seasonal cook

It's harvest time so enjoy some of our country's finest ingredients - farmed, fished or foraged.





49

24 Five star kitchen

Meet Rylan Clark-Neal and find out all about his stunning Wren kitchen.



24



38



32



50

18 We love

The hottest things we've seen in kitchens this season.

32 Al fresco drinking

Fancy a bottle of something cold and bubbly? We have ideas to keep you cool during the warmer months.

38 Shake it up

The beauty of a Shaker kitchen is it can be whatever you want it to be.

49 On the boil

Kettles that make tea time special.

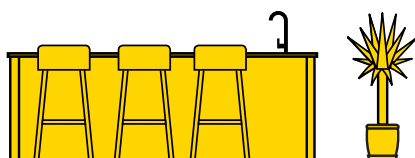
50 Marvellous metallics

All that glitters is not gold but so long as it's metallic it's bang on trend for designer kitchens. Check out our gleaming gold, steel and copper options.

66 Ask the expert

Want a specialist worktop? Find out what makes Xena Quartz and Timber worth paying extra for.

ISLANDS IN THE SUN



There's only one rule when it comes to designing the perfect kitchen island: whatever makes it your favourite destination is the right choice.

If you are sociable, you might want a sit-up bar and an under-counter wine cooler. For busy families who like to make things and bake things, a large open worktop with space to roll out everything from school projects to pastry could make home life easier.

It all depends on you, because your perfect island is exactly that: yours. So if you have the space for an island, think hard about your lifestyle and how you want to use your new kitchen. If you like to entertain, you can simply make your island a stunning focal point and gathering place that's totally social. If you are a serious cook, consider what appliances would work best for you in your island and what storage you need for small appliances and cookware.

Choosing to add appliances to your island turns it into an efficient workstation and you can plumb in appliances such as dishwashers, fridges, washers or wine coolers. Build in a hob or a sink and it becomes the main cooking area in your kitchen.

Islands can be made up of a run of single units or doubles - placed back to back - or you can opt for one of our specialist designer islands for a stunning centrepiece. Islands can be square, rectangular or even L-shaped - and as long or short as you wish. Small is

beautiful and there are options even in tight spaces. There are some practical considerations, though; you need to be able to safely move around it and open all doors - and adding appliances or sinks requires plumbing and electrics.

The kitchen islands of Dale from Rotherham, Dominic and Louise from Bolton, Daniel from York, and the Garstons from Chester couldn't be more different. But they are all a perfect fit for them and their kitchens.



Island life

Dale, Rotherham

This sleek modern kitchen in Infinity Plus Handleless is designed around the rectangular island that is the main cooking and dining area. With a sink and low-profile hob, Dale can work and cook whilst chatting to guests and family for a more sociable approach to entertaining. *"It's a great place to be, the kitchen is now a living space. We're pretty much in this room 24/7,"* says Dale.

Dale says:

“It's a great place to be, the kitchen is now a living space. We're pretty much in this room 24/7. ☺☺”





Multi-purpose island

Daniel, Liverpool

This grand island doubles as a workstation - with hob, sink, pop-up socket and extra storage - and a sociable focal point with seating area. The combination of an Infinity Plus Shaker range in rich matt Roman Leaf paired with crisp white worktop keeps this island looking elegant despite its large size.





Island centrepiece

Dominic & Louise, Bolton

Dominic and Louise work from home at their new island which is the heart of the kitchen and where they spend most of their time. It's also where they hang out with friends and socialise. The Infinity Plus Shaker units in striking Baltic Blue are stylish yet still homely and the sparkling white quartz worktop maximises the sense of a large light space, overhanging to form a seating area.

Louise's tip is:

“Go with your heart; whatever you feel like you want, don't think anything is too crazy. If you feel like you love something, and it's that top picture on your Pinterest board then try and go for it. ”



Little treasure island

The Garstons, Chester

This modern Handleless and Milano Contour kitchen in sophisticated Gullwing grey makes the most of every inch of this compact space, leaving room for a neat functional island topped with a bright quartz worktop. The island is perfect for extra prep room, storage and for getting together, and makes family life and entertaining just that bit easier in this dining kitchen.



Kitchen in full bloom



THE DETAILS

CUSTOMER

Claire Davies

SHOWROOM

Guildford

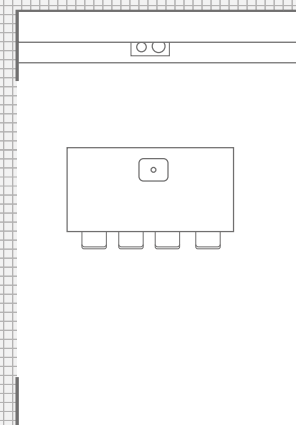
KITCHEN RANGE

Infinity J-Pull

COLOUR

White

FLOOR PLAN



A stunning kitchen with white J-Pull units which are crisp and modern yet still warm and welcoming. The inviting centrepiece is an island made up of a run of base units. Covered with a Corian worktop, it provides additional storage and prep space plus houses the sink and tap and makes a neat breakfast bar.

The design of Claire's kitchen offers ample storage space, through the smart run of wall units and the selection of various sizes of drawers - from shallow drawers for cutlery to deep ones for pots and pans. The elegant range and extra large fridge freezer make the kitchen ideal for cooking and entertaining.



The Seasonal Cook

No matter how nice your kitchen, late summer and early autumn call for fast prep, easy to assemble recipes so you can keep your cool by cooking as little as possible. Fortunately, the harvest months of August and September provide us with fresh British produce by the basketful and most need minimum effort or heat to bring out their flavours.

Fresh herbs and salad leaves, crisp and crunchy green beans and cucumbers and flavoursome courgettes, fennel and beetroot can accompany just about any meat or fish dish - or make great vegetarian ones.

It's berry heaven - from blackberries to raspberries - they don't need much, a little sugar and cream (single, double or ice) and dessert is done. Bake a pavlova topped with any berry and a few sharp redcurrants and you'll be everyone's best friend.



What to eat in **SUMMER/AUTUMN**

- > Salad onions
- > Broad beans
- > Broccoli
- > Courgettes
- > Cucumber
- > Fennel
- > Fresh peas
- > Garlic
- > Green beans
- > Lettuce and salad leaves
- > New potatoes
- > Aubergine
- > Radishes
- > Rocket
- > Carrots
- > Runner beans
- > Beetroot
- > Sorrel
- > Tomatoes
- > Watercress
- > Blueberries
- > Currants
- > Apples
- > Greengages
- > Loganberries
- > Plums
- > Raspberries
- > Apricots
- > Blackberries
- > Nectarines
- > Pork
- > Mackerel
- > Grouse
- > Guinea fowl
- > Mussels
- > Crab
- > Whiting
- > Wild salmon
- > Oysters

New Potato Egg Salad with Dill Mustard Dressing



Delicious as a light lunch or side to serve with bbq meats or a simple roast, this tasty little salad is a dish you'll cook again and again.

INGREDIENTS

500g waxy new or salad potatoes
 1/2 tsp Dijon grain mustard
 2 tbsp sour cream
 3 tbsp good mayonnaise
 A dash red wine vinegar
 1 tbsp wholegrain mustard
 3 spring onions, thinly sliced
 4 Fairburn's British Blue eggs, hard-boiled, peeled and quartered
 Small bunch dill, finely chopped
 Handful parsley, finely chopped
 Sea salt and black pepper
 Chopped chives, to garnish

METHOD

1. Boil potatoes in well-salted water for about 15 minutes until tender.
2. Mix together the mustard, sour cream, mayonnaise, a dash of red wine vinegar and a pinch of sea salt to make a dressing.
3. When potatoes are cooked, drain and cut whilst hot into halves, or quarters and toss with the dressing. Leave to cool.
4. Stir the remaining ingredients into the potato mixture, keeping back a few of each of the herbs for garnish.
5. Before serving, garnish with the herbs and a twist of black pepper.

Serves: 2-4

Prep: 20 mins

Cooking: 15 mins

Credit: A Rachel Green recipe for Fairburns Eggs from Love British Food fairburnseggs.co.uk • lovebritishfood.co.uk

Pea and Mint Pesto Soup

Serves: 4

Prep: 20 mins

Cooking: 15 mins

Simple to make with a surprisingly sophisticated fresh flavour; this light soup is a great starter. Serve with a hearty crusty loaf - farmhouse or ciabatta - and it makes a satisfying lunch.

INGREDIENTS

500g fresh or frozen peas
 3 potatoes, peeled and cubed

1 litre of vegetable stock
 15g fresh mint leaves
 15g pine nuts
 1 garlic clove
 4 tsp olive oil
 2 tbsp parmesan or pecorino cheese
 Sour cream or buttermilk to serve

METHOD

1. Put the peas, potatoes and stock in a pan and bring to the boil. Cook until the potatoes and peas are soft.
2. Put the mint, pine nuts, garlic clove, olive oil and cheese in a small blender and pulse until you have a paste.

3. When the potatoes are cooked, blend the soup until smooth.
4. Top with a spoonful of pesto before serving - and add a swirl of sour cream or buttermilk if you wish.



Sesame seed tuna loin, heirloom tomatoes & avocado

Serves: 4

Prep: 40 mins plus marinating

Cooking: 10 mins

This light main course is perfect for a hot day and makes the best of three of the season's nicest ingredients - tuna, heirloom tomatoes and basil.

INGREDIENTS

Small fresh loin of tuna
200g of black sesame seeds
200g white sesame seeds
Salt and pepper for seasoning
4 tbsp rapeseed oil
4-6 heirloom tomatoes depending on size, thinly sliced

FOR THE MARINADE

Small bunch of fresh basil
4-6 tbsp extra virgin olive oil
1 clove garlic, crushed
2 tsp caster sugar
1 tsp tabasco
1 lemon, juiced

AVOCADO PURÉE

3 ready to eat avocados
1 red chilli, diced
Salt and pepper to taste
1 lemon, juiced
300ml cold water

METHOD

1. Cut the loin into 3-5 inches thick pieces, roll in the sesame seeds and chill in a refrigerator.
2. To make the marinade, blitz all ingredients together and slowly add the olive oil. Cover the tomatoes and leave for 8 hours to marinate in a fridge.
3. To make the avocado purée, scoop the avocado into a blender along with the chilli, lemon juice and salt and pepper. Start to blitz and slowly add water until it's smooth and just the right thickness.
4. Season the loin well and sear in a hot non stick pan with butter and oil. Cook till medium rare and the sesame seeds have coloured.
5. Arrange the tomatoes and avocado purée on your plates garnished with sweetcorn and edible flowers. Rest tuna, then slice and arrange on the plate.



Credit: George Dack, head chef at The Wine Cellar, Norwich and Take Stock magazine



Culloden Cranachan

Serves: 3

Prep: 40 mins

Cooking: 15 mins

Honey, cream and raspberries are a match made in culinary heaven and a taste of summer in the Scottish highlands.

INGREDIENTS

500ml cream
120g caster sugar
150g pinhead oatmeal
300g honey
7 sheets gelatine, soaked
62ml whole milk
35ml Drambuie
1 tsp mixed spice
500g raspberries
3 sprigs mint

METHOD

1. To make the panna cotta, place 375ml of cream, 62g of sugar, milk

and Drambuie in a pan and bring to boil.

2. Add 3 sheets of gelatine to the cream mix and dissolve. Pour mix into 3 ramekins and put in the fridge.

3. Make honey jelly by putting the honey in a measuring jug and top up to 1 pint with water. Bring to the boil and add the remaining gelatine. Pour onto 3 serving plates and place in fridge to set.

4. Toast the oatmeal in a pan until golden.

5. To make the coulis, place raspberries in a pan (keeping enough back for the garnish) with 30g of sugar, add 1 tbsp water and bring to boil. Sieve out the seeds and chill.

6. Whip cream with remaining sugar and marble in a spoonful of the coulis.

7. To serve, sprinkle oatmeal in a line off centre across the plate of honey jelly. Demould panna cotta and place on plate. Add a quenelle of the whipped cream with raspberries on the oats.

8. Dot the remaining coulis around the edge of plate with dots getting smaller as they get towards the panna cotta. Place three raspberries in the centre of the plate. Sprinkle panna cotta with mixed spice. Garnish the cream with mint.

Credit: Stuart Middleton, development chef at Mealmore Ltd and Take Stock magazine





THE DETAILS

CUSTOMER

Nuala and Rob Munn

DESIGNER

Stefan Davis

KITCHEN RANGE

Infinity Plus Country

COLOUR

Slate

WORKTOP

Quartz Aspen Ice

APPLIANCES

Bosch appliances

SINK

Stainless steel sink

HANDLES

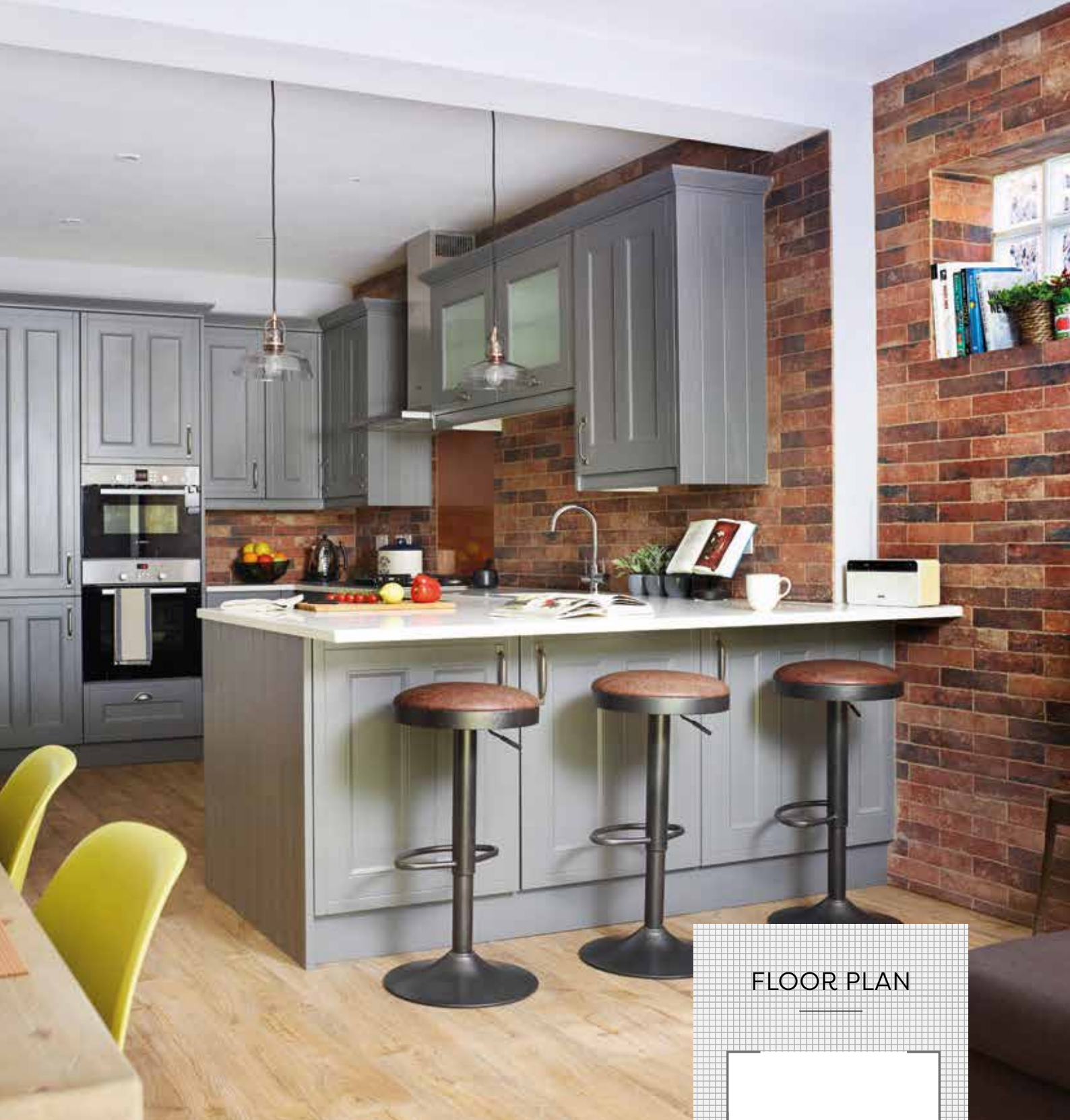
Heidi Pewter Handle

Urban edge for country kitchen

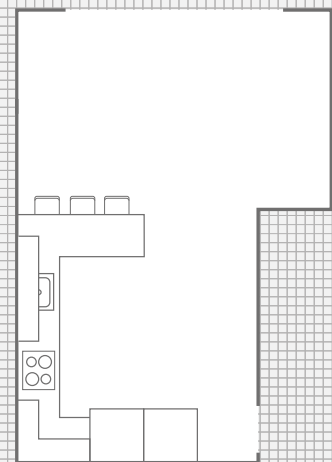
Combining a modern industrial exposed brick wall with a traditional Country kitchen blends two styles for a great result. The Munns have chosen calming neutral Slate and paired it with a stylish quartz worktop in Aspen Ice which brings the look bang up to date.

The design unites the kitchen and the living and lounge area, cleverly divided up by a peninsular unit so the whole family can spend time together, whether they're cooking, eating or relaxing. The peninsular unit also doubles as extra storage space and a breakfast bar.





FLOOR PLAN



YK | WE LOVE

With the sun in the sky, the glitzy gleam of metallics and the warm glow of yellow have captured our imagination this season.

Here are some of the lovely things that have caught our eye...

Brewing up in style

Just because something is functional doesn't mean it can't be beautiful like this Smeg Jug Kettle in pastel blue. See page 51 for more.



WE LOVE

Seasonal ingredients

Pea and mint soup? New potato and egg salad? Yes please! We've put together some crisp and light recipes perfect for the warmer months.



YELLOW

You can have sunny vibes all year round by introducing some warm yellow into your home. A run of yellow units or accessories that pop, it's up to you!





Al fresco bubbles

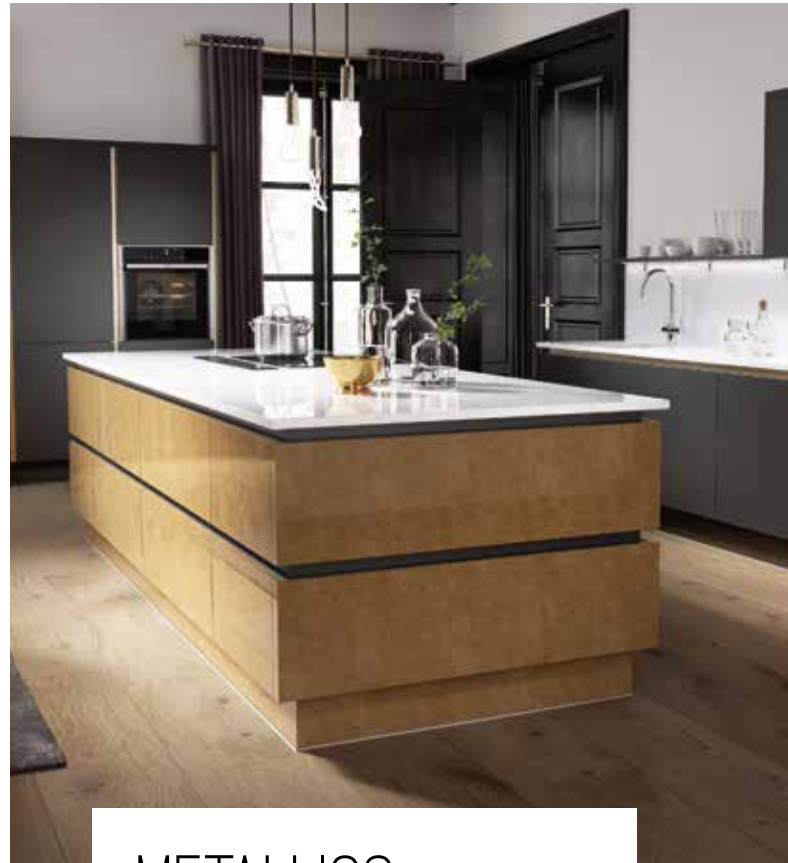
Whether it's prosecco, Pimm's and lemonade or a fresh, fruity mocktail, nothing says outdoor entertaining like a glass of something cold and sparkly. See page 30 for inspiration.

ECO-FRIENDLY MATERIALS

Our Shaker Forest and Shaker Five Piece kitchen units are a sustainable alternative to timber. Shaker Forest is available in nine textured colours.

TACTILE CERAMICS

Adding an artisan look to neutral ceramics brings a little something special to your room.



METALLICS

Introducing seven new shimmering on-trend shades to our Elements range, the new metallics bring a warm glow to every home.



A beautiful family kitchen



“It’s the heart of our home - the main room of the house, for meals and socialising. We’re just so happy with it. ☺☺”

When Carl and Leila Eldred visited their local Wren showroom they were looking for the perfect family kitchen. Their kitchen designer helped them create this beautiful traditional Country kitchen in calming Pebble with a sophisticated matt finish. The quartz worktop in crisp Aspen Ice with sweeping rounded corners makes the perfect finishing touch.

The design includes various feature units which add a personal touch and make the kitchen unique to the Eldreds. From the open shelving where the family’s treasures are on display to the pet bed unit that a special member of the family calls home, it truly is a kitchen designed for all the family.

The island, which includes a wine cooler and breakfast bar, has been designed to fit seamlessly around a supporting pillar.

THE DETAILS

CUSTOMER

The Eldred family

DESIGNER

William Moore

KITCHEN RANGE

Infinity Plus Country

COLOUR

Pebble

WORKTOP

Quartz Aspen Ice

APPLIANCES

Bosch

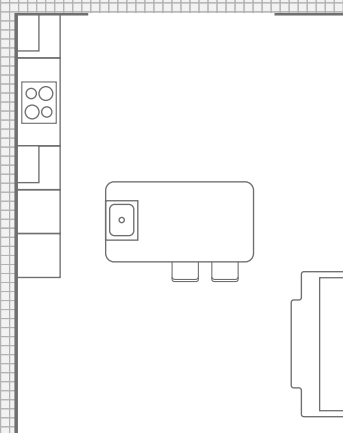
CDA

Neff

SINK

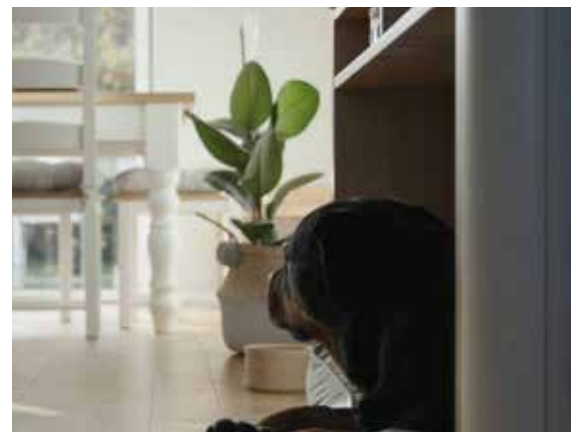
Ceramic sink

FLOOR PLAN





Clockwise from top: Wren's kitchen designers are adept at blending structural features - like pillars - into plans. Pet bed units come in three sizes. Drawers make it easier to find what you need. A bespoke Dresser unit is tailored to meet the family's needs.





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Celebrity Kitchen

RYLAN CLARK-NEAL



TV personality and presenter Rylan Clark-Neal chose an ultra-modern Wren kitchen for his newly built family home in Essex which he shares with his husband and stepson.

The Celebrity MasterChef finalist loves to cook and entertain and wanted a real showstopper of a kitchen that would be the social hub of his home. With a stunning Stealth island and Milano Elements kitchen fitted with all of the appliances this self-confessed gadget lover wanted, Rylan has the absolutely fabulous kitchen of his dreams.



**SEE THE FULL
VIDEO**

[wrenkitchens.com/
kitchens/wrenovation](http://wrenkitchens.com/kitchens/wrenovation)





What was the inspiration behind your new kitchen?

I've recently built a house and really wanted to have quite a showstopper island in my kitchen. I lead quite a busy life but when I come home, I love to cook. I did Celebrity MasterChef a few years ago - I was runner up - although some people call me the people's champ! Everyone always bullies me in my family and whenever they come over they say you've got to cook, Masterchef!

Why did you pick a Wren kitchen?

I was looking online for a modern kitchen island. After looking at lots of websites, I finally found Wren Kitchens and they had exactly the one for me - the Stealth island in Aspen Ice quartz. I went for the Milano Elements range for the units because I wanted a 'concrete' look to my kitchen because my house is quite industrial with lots of steel and concrete floors. I'm very silver and grey so the Milano Elements Concrete Oak for me was exactly what I wanted. A lovely lady called Michelle in the Basildon showroom worked with me to design my dream kitchen, and I had a lovely latte while I was there!

How did Wren help you make the right choice?

To actually be in the showroom and be able to physically touch, see and envision what the kitchen is going to look like in your house was just great. One of the best things as well was the virtual reality version of my kitchen that I had on my phone. When my family would come and visit the building site that was my house, I could stand in this room with my phone, turn around and see a 3D virtual reality version of what my kitchen was going to look like. Plus, after explaining to 40 or 50 people what my kitchen was going to look like, I could just hand everyone else my phone and say have a look for yourself.

Q&A

WITH RYLAN CLARK-NEAL

What are your favourite appliances?

I love my drinks fridge because I used to love watching *Absolutely Fabulous* and always wanted my own Champagne fridge. I went for Neff appliances because that's what I had in my old house and I absolutely loved them. I love the slide and hide doors on the new Neff ovens. I also went for a knock2open Miele dishwasher precisely because I wanted to knock the door and see it open automatically. But my Neff coffee machine is the one thing I genuinely couldn't live without.

What's your tip for getting it right?

Don't be me and sit indoors looking online! Visit a Wren Kitchens showroom and touch and feel everything. Decide if you want a gloss or matt finish, feel the work surfaces, see the islands and play with the appliances! For me, it was like being in a kids' playground... but for adults.

What do you like most about your new kitchen?

My kitchen is definitely the social hub of my house. It's the centre room, the room that everything is built



around and it's a showstopper. Last Christmas, all of our family came here and it was our first Christmas in this house and the kitchen was where it all happened. On Christmas night, there was my mum and my mother-in-law singing karaoke sprawled across the kitchen island - I'm still trying to shake that out of my head! Having the kitchen that I designed with the team at Wren has changed

our life so much. The first thing I do every single morning when I get out of bed and can only see out of one eye is walk down the stairs and come into the kitchen. It's the first place I see and the first place I go to make a drink and breakfast. It just makes life so much easier and it sets me up in the right way - or that could just be the coffee!



RYLAN'S KITCHEN AT A GLANCE

Infinity Plus
Milano Elements

Stealth island

Concrete Oak

Xena Quartz worktop
Aspen Ice

Neff appliances

Miele appliances



BOSCH

Invented for life

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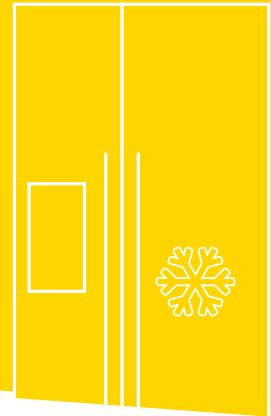
Being the built-in appliance experts, we have a range of flexible refrigeration to fit any space, quiet yet powerful dishwashers designed to save water and large 8kg capacity washing machines.

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THIS SEASON'S MUST-HAVE

APPLIANCE



Fridge freezers

When the temperature rises, the fridge freezer becomes more important than ever. Ice cubes on demand, chilled drinks and crisp salad leaves are very much the order of the day.

Whether you're looking for a discreet integrated fridge freezer or a freestanding fridge freezer to make a feature of, Wren Kitchens has the perfect option for you. With different proportions of fridge to freezer, different colours and all sorts of clever features, speak to your kitchen designer about the best solution.

Appliances for every budget

If you're on the look out for a bargain, start with the integrated Matrix range. Matrix's smart, white options include a 70/30 and 50/50 option, both with glass shelves, salad drawers, in-door balconies and an egg tray in the fridge, different compartments and that critical ice cube tray in the freezer.

For a mid-range appliance, AEG also offers a 70/30 and 50/50 integrated option. As well as shelves and a flexi shelf, these come with electronic touch controls and LED lighting, plus defrost and holiday mode options. You can also have an extra tall fridge at 1898mm tall as well as the standard 1772mm height.

If you want to splash out on your fridge freezer, try a top of the range

Bosch appliance. Choose between a white integrated fridge freezer with No Frost feature, touch controls and a Vita Fresh drawer which keeps fruits and vegetables fresh for up to twice as long. Or consider a stylish freestanding chrome fridge freezer with an intelligent interior camera so you can check what's in your fridge at any given time and know what to buy or re-order whilst you're away from home.

Where it fits in your kitchen

When you're planning your kitchen, you have options for where to position your fridge freezer. You could have it freestanding, built-in to a run of tower units or hidden away entirely by opting for an integrated option with a door from your chosen kitchen range fitted over the top. Or, you could have a separate fridge and freezer and design them into a run of base units or an island. Whatever your kitchen design, no matter how much space you have, you can find the right choice for your kitchen.



COOL BRANDS



Neff
50/50 Integrated
Fridge Freezer
Frost Free

H1772 x W558 x D545



AEG

AEG
70/30 Integrated
Fridge Freezer
Frost Free

H1884 x W540 x D549



BOSCH



**Bosch Freestanding
Fridge Freezer -
Home Connect**

H1870 x W600 x D650



THE DETAILS

CUSTOMER

Mel Dawkes

DESIGNER

Craig Parkinson

KITCHEN RANGE

Infinity Plus Shaker
Ermine & Timber

COLOUR

Pebble & Graphite

WORKTOP

Luxury Laminate
Italian Concrete

APPLIANCES

CDA glass chimney hood

Zanussi multifunction
pyrolytic oven

ACCESSORIES

Emily nickel handle

Venus tap

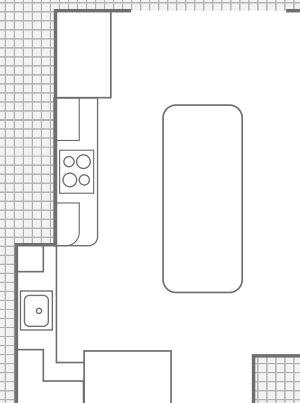
Ecuador stainless steel sink

Two shades of grey

For her kitchen in Huddersfield, Mel has combined two worktops, two colours and two Shaker ranges to create a truly personal design. For a focal point, she has chosen an island in bold Graphite in textured Shaker Timber with a frame of soft-touch wall and base units in matt Pebble. Nickel bar handles and a Luxury Laminate worktop in on-trend Italian Concrete and Super White with curved edges add extra interest to an essentially elegant design.



FLOOR PLAN



All about bubbles

With sunny days, long weekends and warm evenings still around, it's time to sit back and relax with something crisp and sparkly. **In fact, anything with bubbles goes.**



Here are our bubbly recommendations for al fresco drinks and where to buy them...

Prosecco

In 2018 Italy produced 440 million bottles of prosecco with the UK being the biggest importer. Prosecco is made using the glera grape in the Veneto region in the north east of Italy. Drinkers love prosecco for its fresh, fruity, easy-drinking style that always goes down well on any occasion.

Freixenet Prosecco Doc
Italy - Tesco £9

Terra Organica Prosecco
Italy - Ocado £13.99



Cider and perries

The craft movement has swept through the drinks industry and cider is no exception. The old favourite brands have been joined by smaller, specialist producers so now there's loads of choice for cider drinkers in terms of brands - plus different fruits and flavours.

Hawkes Urban Orchard Apple Cider

UK - Sainsbury's £2

Kopparberg Elderflower & Lime Cider

Sweden - Morrisons £2.30



Soft drinks

No alcohol doesn't have to mean no fun, there are plenty of interesting - not to mention delicious - choices of soft drink that will leave you refreshed and rehydrated.

Belvoir Cucumber & Mint Pressé

UK - Ocado £2

Fentimans Rose Lemonade

UK - Sainsbury's £2

Champagne

Only sparkling wine made in the Champagne region in France can be described as 'champagne' - plus it needs to have been made according to the traditional méthode champenoise. It can only contain Pinot Noir, Pinot Meunier and Chardonnay grapes or any blend of the three. We Brits drank more sparkling wine in 2018 than ever before, but champagne is increasingly kept for a special occasion.

Pommery Brut Royal NV

France - Majestic Wine £29.99

Le Pionniers NV

France - Co-op £19

Beer

From crisp lagers to a fruity IPA, there's nothing like opening a cold can or bottle of beer on a warm summer's evening. There's more choice on the market than ever before and there's bound to be something to get your tastebuds tingling.

Goose Island IPA

USA - Asda £1.70

Sol Mexican lager

Netherlands - Sainsbury's
£12 (12x330ml bottle)



It's Pimm's o'clock!



Not only is it delicious, Pimm's is so versatile - you can make it into a cocktail for one or create a pitcher of punch to share with your friends and make an afternoon of it.

Here are some simple ideas to get you started...

The Classic

Makes: 4

Glass: Highball

INGREDIENTS

200ml Pimm's No. 1
600ml lemonade
6 strawberries, sliced
4 orange wheels/wedges
4 slices cucumber
2 sprigs mint
Ice cubes

METHOD

1. Half fill a pitcher with ice
2. Pour in Pimm's, lemonade and stir
3. Add strawberries, cucumber and orange and stir
4. Garnish with mint

Pimm's Fizz Pitcher

Makes: 4

Glass: Champagne or wine flute

INGREDIENTS

200ml Pimm's No. 1
300ml lemonade
100ml sparkling wine
4 orange slices
4 slices cucumber
1 sprig mint
Ice cubes

METHOD

1. Half fill a pitcher with ice
2. Pour in Pimm's, lemonade and stir
3. Top with wine and garnish with mint

Pimm's Winter Cup

Makes: 1

Glass: Heat-proof glass or mug

INGREDIENTS

50ml Pimm's Winter
150ml clear apple juice
Apple and orange slices

METHOD

1. Warm the apple juice in a saucepan
2. Pour in the Pimm's Winter. Stir
3. Garnish with the apple and orange slices

Free From Fizz

It's easy to make a tasty mocktail and feel like you're having a treat, even without the alcohol.

Makes: 1

INGREDIENTS

50ml White grape juice, cold
75ml Ginger ale, chilled
Frozen raspberry

METHOD

1. Top the juice with the ginger ale
2. Serve in a champagne flute, decorated with the raspberry





THE DETAILS

CUSTOMER

Emily Sayles

DESIGNER

Nicholas Jones

KITCHEN RANGE

Infinity Plus Shaker Ermine

COLOUR

Pebble

WORKTOP

Luxury Laminare

Crystal White

SINK

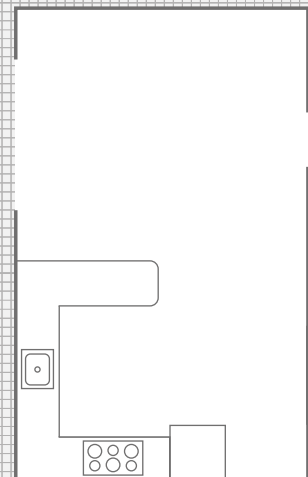
AEG

A light classic

For a kitchen that's open and airy, this Infinity Plus Shaker Ermine kitchen in light grey Pebble is the perfect combination. Opting for tower units for storage and keeping walls unit free, Emily has created a country-style kitchen that feels incredibly contemporary - cool, fresh and inviting.

Silver chrome knobs, bright white worktops, open shelves and glass pendant lighting keep the mood modern in what Emily says is her 'dream kitchen'. Period touches in keeping with the house are provided by a Belfast sink and range cooker - both practical and stylish. A neat peninsular unit provides a breakfast bar and pretty room divider.

FLOOR PLAN





Minimalist kitchen, maximum effect

Less is definitely more in Paula's ultra modern kitchen space. A run of tower units and a stylish island has given her everything she needs from her kitchen.

When Paula first visited a Wren Kitchens showroom, all she had in mind was a colour. Together with her kitchen designer, they were able to put together this elegant Milano Contour kitchen in the Cashmere colour she wanted with a glitzy gloss finish.

Paula has all the worktop space she needs on this extra long island which also features an under-mounted sink (paired with a hot water tap), induction hob and a breakfast bar. The units that make up the island offer ample storage space, combined with the run of four tower units which also house Paula's two ovens and an integral fridge freezer.



THE DETAILS

CUSTOMER

Paula Satchwell

DESIGNER

Liam Divall

KITCHEN RANGE

Infinity Plus Milano Contour

COLOUR

Cashmere Gloss

WORKTOP

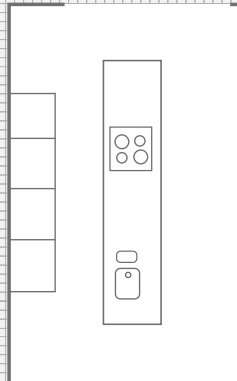
Quartz Aspen Ice

APPLIANCES

NEFF

Bosch

FLOOR PLAN



“SHAKE IT UP”

The ultimate kitchen chameleon, Shaker units can look ultra modern or charmingly traditional. It's all up to you!

Creating a home is a uniquely personal project and that's the secret behind the enduring popularity of the Shaker-style kitchen. Nothing beats a Shaker for versatility and flexibility so it works wonderfully with your individual style, helping you design a kitchen that's uniquely yours. With its panelled doors and drawers, harmonious proportions and clever compact design, a Shaker looks right at home whatever the setting - from a period terrace to a brand new build or grand urban extension.

Choice of colour, finish and handles can totally transform the look of a Shaker from classic to contemporary, from rustic to elegant. Keep it classic with cool greys and neutrals in Matt or soft-touch Ermine finishes. For traditional with a twist, go for black or nearly black shades and green in textured Shaker Forest and Shaker Five Piece. There's a huge range of handles from bow and bars and metal knobs to personalise your design - or dress it up with cornice details and feature units.

For a Shaker modern look, add the gleam of a Gloss finish in a range of vibrant shades from sparkling white to yellow or pink. For a soft yet colourful approach, choose a pastel shade from the Ermine finish Macaroon collection - from romantic Rose to fresh Apple Fizz. Add stainless steel or chrome slimline bar handles for a streamline look.

If a country cottage style is what you dream about - even in the middle of town or city - a Shaker is the perfect choice in classic creams, greens and blues with warm oak knobs or antique pewter cup handles for a period feel.

A great choice for a dining kitchen, change the mood from work to play with different worktops for different areas - or combine multiple colours and even ranges. Shakers are so adaptable that they even look fantastic combined with handleless units - a Milano Contour island in a Shaker kitchen for example.

With a Shaker, everything - and anything - goes!



[SHAKER **TRADITIONAL**]

VS

[SHAKER **MODERN**]





[SHAKER TRADITIONAL]

HANDLES



Doris Antique Knob

Pippa Cup Handle



Rangemaster

APPLIANCES



TAPS



SINKS

COLOURS



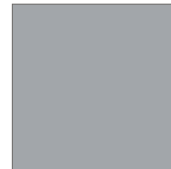
CHIFFON



PARCHMENT



THYME



CATHEDRAL



AUBERGINE

WORKTOPS

Xena Quartz 30mm
Timber 60mm



FEATURE UNITS

Dressers
Cook's Tables
Open Shelves





“Decorative cornices and antique metal handles and knobs keep the style traditional. ”

“SHAKE”
“IT UP”
[TRADITIONAL]



SHAKER MODERN

HANDLES



Ruby
Chrome
Knob



Daisy Bar
Handle

APPLIANCES



Faber Grexia Cooker Hood



TAPS

SINKS



COLOURS



SUPER WHITE



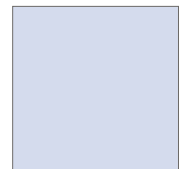
INDIGO



COTTON
CANDY



MARSHMALLOW



BUBBLEGUM

WORKTOPS

Luxury Laminate 22mm
Xena Quartz 20mm



FEATURE UNITS

Midways
Deep drawers



“SHAKE IT UP”

[MODERN]

“Crisp chrome accessories, cool modern colours and open designs create a contemporary look. ●●



“SHAKE IT UP”

[MODERN]

Modern family room

This Shaker Ermine kitchen for Sophie and her family in Stoke is a modern relaxing space for work and play. Wall and base units in fresh Pillow White include a cook's table and provide a frame for an island in Charcoal that has a wine rack, open shelving and bar style seating. Dark pewter knobs, bar handles and a dramatic granite worktop add a contemporary edge.



[MODERN]

A quirky classic

This Shaker kitchen is the beautiful result of a clever compromise between Sarah and Simon Bailey - one wanted a traditional kitchen, the other a modern one. The units in gentle Gullwing grey suit the Baileys' period home yet have a fresh contemporary and open feel that's enhanced by well-chosen accessories. Chrome handles, stainless steel and white appliances and crisp Aspen Ice Xena Quartz worktops are thoroughly modern with a quirky urban appeal that has made the whole family happy.



[TRADITIONAL]

Chic country cottage

This framed Shaker kitchen in soulful Baltic blue teamed with a white worktop and encaustic tiles creates a chic country cottage kitchen for this period home in Broadstairs - exactly the look and feel that Sarah and her family wanted. Teamed with a traditional range and canopy hood plus an original distressed butcher's block, the Shaker units with their brass bar handles look right at home.





THE DETAILS

CUSTOMER

Debbie Goodwin

DESIGNER

Andrew Abbott

KITCHEN RANGE

Infinity Plus Milano Elements

COLOUR

Oak Lodge, Italian Concrete,
Gold Profiles

WORKTOP

Quartz Michaelangelo

APPLIANCES

Faber Thalia Cooker Hood
Bosch Integrated Microwave
Neff Dishwasher

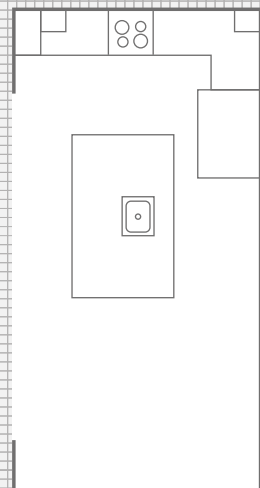
Elements of style

A combination of the elements is the secret behind the unique style of this dining kitchen in Stoke. Owner Debbie Goodwin chose the ultra-contemporary Infinity Plus Milano Elements in two complementary finishes - warm Oak Lodge and dramatic Italian Concrete with a gleaming gold profile to unite the pair.





FLOOR PLAN





Bringing a subtle sense of luxury to the design, the gold accent is echoed by Debbie's choice of accessories - gold wall lights and taps, pots and planters, picture frames and bar stools - framed by a cool Xena Quartz marble-effect worktop. The designer-style funky Faber Thalia wall mounted cooker hood in pink completes this stylishly quirky look.



YK | KETTLES



Copper king

This stovetop kettle is made from the highest grade of copper and brass. Its striking exterior gives a contemporary yet traditional feel that's bang on trend. **Newey & Bloomer Kensington Copper Kettle / 1.7L £220.00**
Available at boroughkitchen.com

ON THE BOIL

From a modern lidless design to a traditional stovetop, choosing a kettle that's your cup of tea has never been easier - or more fun.



Cosy cuppa

Rapid boiling with a homely exterior, this brew-tiful kettle will look right at home in a country style kitchen. The rose gold handle and gentle glow gives a modern touch. **BREVILLE Curve VKT118 Jug Kettle £37.99**
Available at currys.com



Modern twist

For a futuristic feel, choose the sleek Eva Solo kettle for its drip-stop spout which allows you to pour water without spilling. Practical and elegant, this appliance will work in any modern space. **Eva Solo 1.5L Electric kettle £100.00**
Available at madeindesign.co.uk



A different kettle of fish

Make your kitchen pop with the Smeg Jug Kettle in pastel blue. Retro, glamorous and fun, the Italian design will add charm to any space. **Smeg kettle £81.75**
Available at Wren Kitchens when you buy 5 kitchen units or more.

A kitchen classic

For a shape that will always be in fashion and a design that is super reliable, choose an Alessi. This famous whistling kettle will never run out of steam. **Alessi Electric kettle £160**
Available at alessi.com





Marvellous Metallics

From gleaming gold to cosy copper, bold bronze and flashing steel, metal in the kitchen is *the* hot trend - and one that's here to stay.

If you want some marvellous metals in your new kitchen, you don't have to go the heavy metal industrial route. There are lots of lighter options - from accessories and appliances to refined metallic style units. One reason for the popularity of metals in interior design is their versatility. Metals can create a feeling of opulence whatever the kitchen size or space; they can bring warmth to a cool minimalist design or add an urban edge to a traditional one.

Metals reflect light and brighten up even the darkest kitchens - adding extra sparkle during the day and creating a warm and welcoming mood at night. Gold and stainless steel are the metals of the moment. Inject a subtle gleam of metal with a gold profile with a Milano Contour unit for a stunning combination - or for a flash

of style, choose a stainless steel effect edge for your worktop.

Enjoy the magic of a total transformation with our new Milano Elements shimmering metallics collection. These seven fabulous style-leading shades will bring a warm glow to your home and a subtle touch of luxury. Go for gold with an island centrepiece in Milano Elements Metallic Gold (see opposite) and contrast with a black metal profile in Nero. For different looks, there's sophisticated Metallic Night, gleaming Metallic Amber, Copper and Bronze.

There's lots of ways to show your metal. Here's how our customers Rebecca and Michael from Slough, Teri and Remo from Bedford and Debbie Goodwin from Stoke have done it - plus a few ideas from us.



There's nothing that says designer style more than metallics.

Marvellous Metallics



Charm of copper: Milano Ultra in Bianco with Copper Profiles for Rebecca and Michael's kitchen in Slough.

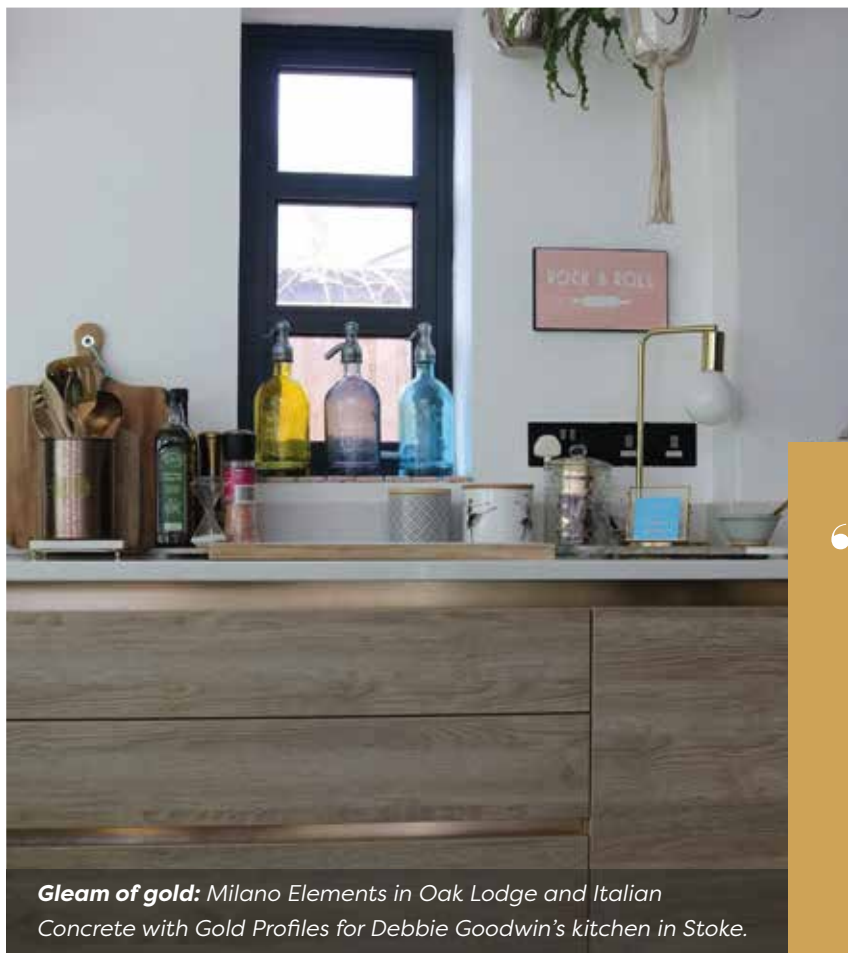
“Copper profiles add a splash of colour and heat and a warm glow for this busy space used by the family for everyday living as well as entertaining. ”





“ Warm rosy copper profiles provide relief in this stylish yet severe design - reflecting light for a welcoming look. ”

Flashes of light: Milano Ultra in Pencil Satin and Milano Elements in Italian Concrete with Copper Profiles for Teri and Remo's kitchen in Bedford.



Gleam of gold: Milano Elements in Oak Lodge and Italian Concrete with Gold Profiles for Debbie Goodwin's kitchen in Stoke.



“ Bringing a subtle sense of luxury to the design, the gold accent is echoed by Debbie's choice of accessories - gold wall lights and taps, pots and planters, picture frames and bar stools. ”

Marvellous Metallics

The magic of metallics is you can get the look using a little or a lot. Whether you go all in with Milano Elements metallic units and accessories or opt for a subtle flash with profiles, here's a few ideas how to get glowing.

Knobs & Handles

Modern metal and antique



Natalie Copper Pull Handle



Nora Pewter Cup Handle



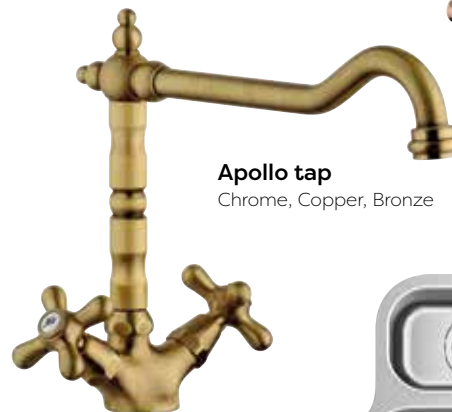
Ruby Chrome Knob

Taps & Sinks

Glowing options



Fortuna tap
Chrome, Copper



Apollo tap
Chrome, Copper, Bronze



Ecuador Stainless Steel Undermounted Sink



METALLIC EFFECT EDGES

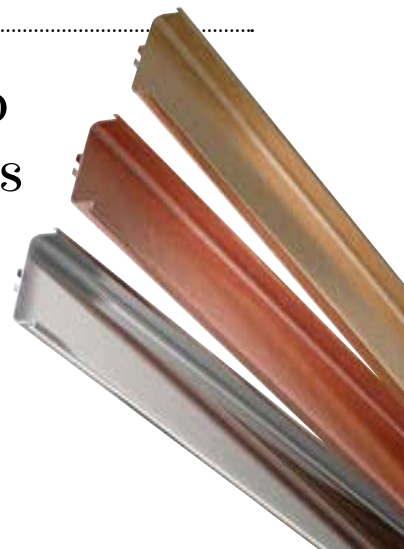
For laminate worktops

Stainless Steel, Aluminium, Bronze, Copper, Gold

Milano Profiles

Pop or blend

Gold, Copper, Chrome





Milano Elements

New metallics



Bronze



Copper



Amber



Gold



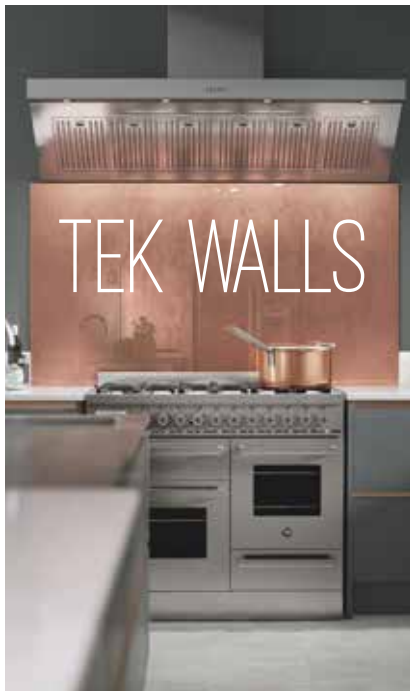
Pearl



Night



Slate



Use as tiles or splashbacks

Copper Slate, Stainless Steel, Super Silk Bronze, Super Silk Pewter, Super Silk Titanium

Shiny New Appliances



Rangemaster Cooker
Steel



Neff American Fridge Freezer
Steel

Faber Chloé Wall Extractor
Pewter, Iron,
Antique Copper





A designer modern welcome

This handleless Infinity J-Pull White kitchen with accent island base units in Lava is a fresh modern designer-style kitchen that's deceptively low-key.

For the Moller home in North London J-Pull was the perfect solution for the dining kitchen created as part of a renovation that combined several rooms into one bright area overlooking a mature garden. The handleless design maximises the space in what is a relatively compact kitchen area that manages to contain a working island with slimline hob and breakfast bar, deep drawers for storage, a bank of tower units that house a pull out larder, feature shelves, two side by side ovens and an American-style fridge freezer.

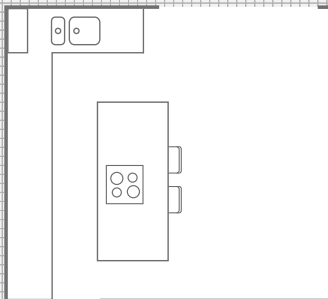
The overall effect is welcoming as well as efficient with a stunning Xena Quartz worktop in marble-effect Treviso

giving an elegant yet crisp finish - especially as the end panels for the island. Two separate undermounted deep stainless steel sinks with high tech taps including an Insinkerator Filtered Hot Water tap and a multi-function tap with separate hose and spray arms are unobtrusive yet very functional.

The Mollers recommend base drawers for useful storage, lots of power points - including pop-ups - and to not be afraid to change your mind during the design process to get the best result. *"The Lava base units below our island counter were a last minute idea to add some colour," said Tina.*



FLOOR PLAN



THE DETAILS

CUSTOMER

Tina Moller

KITCHEN RANGE

Infinity J-Pull

COLOUR

White Gloss,
Lava Gloss

WORKTOP

Xena Quartz Treviso



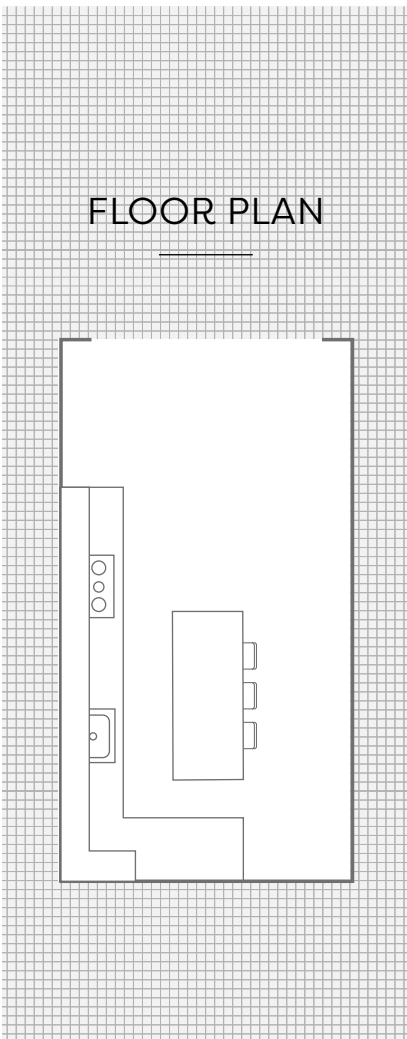


Continental styling for handleless kitchen diner

This subtly styled Infinity J-Pull kitchen gives this kitchen diner a crisp continental flavour with its monochromatic theme and high-end designer accessories. Tania Bustamante took her time planning the kitchen so every detail could be considered.

The result is a beautifully planned open space that's totally streamlined from the handleless units to the

slimline hob and undermounted sink. A double oven fits perfectly in the appliance housing. A neat island creates a great space for cooking and socialising with a sit-up bar for three. Splashbacks made of hexagonal tiles are an attractive design feature and perfectly complement the Xena Quartz worktop in cool Aspen Ice.



FLOOR PLAN

THE DETAILS

CUSTOMER

Tania Bustamante

SHOWROOM

Farnborough

KITCHEN RANGE

Infinity J-Pull

COLOUR

White Gloss

WORKTOP

Quartz Aspen Ice

APPLIANCES

Bosch

SINK AND TAP

Oceanus Chrome tap

Cuba 1.5 bowl undermounted
stainless steel sink





Cool, crisp and stylish



THE DETAILS

CUSTOMER

Rebecca and Michael

DESIGNER

Anwar Haddad

KITCHEN RANGE

Infinity Plus Milano Ultra

COLOUR

Bianco

WORKTOP

Quartz Aspen Ice

APPLIANCES

CDA

NEFF

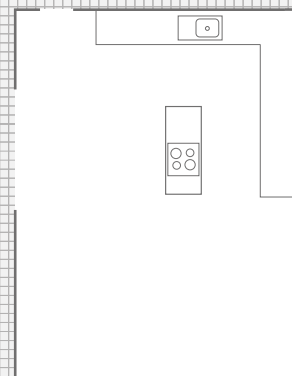
SINK AND TAP

Luper tap chrome

Stainless steel sink

“With the fantastic help of our Wren kitchen designer we managed to turn a dark, enclosed, unusable kitchen space into a bright white open plan family space. It honestly brought a tear to my eye when I saw the 3D design. ●●

FLOOR PLAN



YK | #WRENOVATIONS

Rebecca and Michael worked with Wren Kitchens to create this stunning and stylish kitchen which works just as well as an area to entertain guests as it does as a place for the whole family to get together.

It's a winning combination of the sleek, straight lines of a true handleless Milano Ultra kitchen in fresh Bianco with bang on-trend Gold profiles, adding a gleam of warmth to this cool white kitchen. The island, which cleverly incorporates an existing pillar, is a real centre point complete with an induction hob and wine cooler so there's always a bottle close by at the perfect temperature, plus lots of additional storage.

An overhang on the quartz worktop makes a neat breakfast bar for the family to come together and eat or chat about their day.



WE LOVE

It's hard to resist design or technology that brings a smile or makes life easier. Here's a selection of irresistible things guaranteed to make your Autumn glow.



MOLTEN METALLICS

Designed by top British designer Tom Dixon, a switched on Melt pendant light mimics the organic shape of glass being blown. Switched off, it projects a dazzling mirror finish in copper, gold, chrome or smoke.



INNOVATIVE EXTRACTORS

Whether you're looking for an extractor that makes a statement, or an ultra-compact model that saves space, Faber's Belle Plus and Galileo ranges are hard to beat for style or function.

Smart kitchen tech

No need to waste time pot watching ever again.

AEG's SenseBoil induction hobs come with smart sensor technology that detects rising bubbles and reduces pan settings to simmer, saving you time, energy, stress and mess.



Some like it hot

If you're a big beverage fan, Le Creuset's grand mug packs a perfect 400ml. In super strong stoneware, these will keep your soup or long black warm to the last drop as well as your hands. In nine colours, our favourites are vibrant Volcanic or cheery Cerise.





Matt black for a classic Shaker

This Shaker kitchen in matt Raven black is a strikingly contemporary classic. Bold and modern, it makes a stunning centrepiece for the Fine's brand new family room in their Croydon home. A clever efficient design shows off the great proportions of the Shaker units highlighted with brass knob and cup handles for a flash of light and added style. A pristine white quartz worktop,

glazed wall units and white metro tiles keep the space clean and bright.

Open shelves and a horizontal wine rack break up the runs of units and add a homely touch to this beautiful kitchen so it's stylish and welcoming!



THE DETAILS

CUSTOMER

Suzi Fine

DESIGNER

Patricia Pascoal

KITCHEN RANGE

Infinity Plus Shaker

COLOUR

Raven Matt

WORKTOP

Michelangelo Quartz

APPLIANCES

CDA undercounter wine cooler

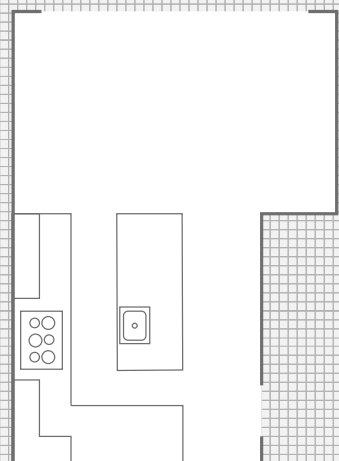
ACCESSORIES

Grasmere ceramic sink

Open wine rack

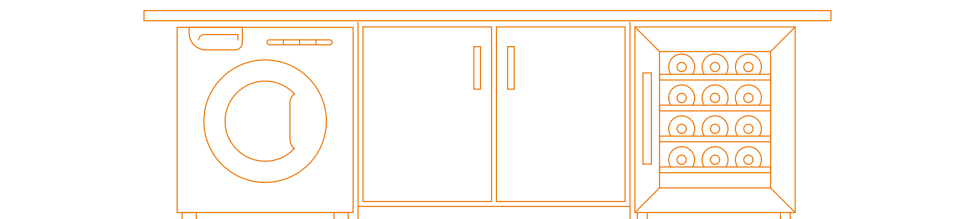


FLOOR PLAN



ASK THE EXPERT

Q



Is it worth spending more on a specialist worktop?

“ Yes -because they are made to last and look good for longer but the choice is down to you and your budget, says Darren Watts, Design Director at Wren.

We sell high-quality worktops to suit every style of kitchen and every budget, from Luxury Laminate to Timber and our new Xena Quartz range.

Although you pay more for a Timber or Xena Quartz worktop, they offer great value for money.

Our Xena Quartz range is manufactured in a high-tech factory so we can offer a quality quartz worktop at a discount price. We combine natural quartz with a resin for a tougher, more hard-wearing product with the look and feel of real stone.

This allows us to offer a wide range of colours and patterns that are more consistent in tone than any raw organic material.

There are 22 colours and effects - marble patterns and mirror flecks for

example - to choose from making a Xena Quartz worktop the perfect finishing touch for any kitchen - modern or traditional.

Made to keep its looks, a Xena Quartz worktop is resistant to shock, scratching and staining - although trivets are required for hot pans - and is easy to clean and maintain. For extra peace of mind, we offer a 25 year guarantee on our Xena Quartz worktop.

Timber worktops bring a beautiful natural warmth to your kitchen that other materials can't match. Our sustainably-sourced Timber worktops come with a five-year guarantee and you can choose between oak and walnut in 40 or 60mm depths.

Manufactured by us, our Timber worktops are cut to fit or curved in the factory for a great finish every time. Wood is a strong and durable material and with a little TLC and regular oiling, Timber worktops not only remain in top condition but get more beautiful with age. ”



COOKING PASSION SINCE 1877



OUR LATEST KITCHEN UTENSIL? AN APP.

*CONTROL YOUR NEFF APPLIANCES
REMOTELY WITH HOME CONNECT.*

Now you can turn on or adjust your NEFF appliances with a tap of your finger – even if you're not at home. Our easy-to-use Home Connect app gives you remote control via your phone or tablet, not to mention Alexa voice control.



*TO FIND OUT MORE ABOUT
NEFF HOME CONNECT VISIT*

www.neff-home.com/uk/highlights/home-connect



Xena Quartz Worktops

A Quartz worktop is an investment in style and substance. We have invested in manufacturing facilities to produce Quartz worktops in house - this means we can guarantee high quality and low prices.

wren
KITCHENS

ASK YOUR WREN DESIGNER FOR DETAILS