

HP/6369/A

07th October 2025

By email only

Dear Sir/Madam

**Application for Listed Building Consent – Amendments to Approved Scheme
Ref: PL/2023/03197**

This is a retrospective listed building application, as agreed with the Conservation Officer (Andrew Minting), to regularise some minor changes that have occurred to the approved works during the construction process at Conholt Park.

The changes relate to application reference: **PL/2024/03197** (Decision date - 07 June 2024)
Alterations and refurbishment of the Courtyard Stable (B4) comprising internal and external works, and alterations to two ancillary buildings (B2 & B3) comprising internal and external works.

This submission provides revised drawings, annotated to clearly show all changes.

Detailed Amendments Proposals

Ancillary Building (B3)

The changes to the ancillary areas addressed critical operational needs while respecting the building's historic fabric:

- New Internal Doorway to Crockery Store (G01) -
This pragmatic modification resolved a significant functional challenge in the preparation areas. Following the approved layout, staff would have had to use an external route to access essential equipment - a situation thoroughly documented in the Estate Director's statement as being incompatible with modern food hygiene standards. The new doorway:
 - Was carefully formed within an existing external wall, which had been altered previously
 - Brought logical connectivity to adjacent food preparation areas
 - Preserved the original wall surfaces either side of the new opening
 - Preserved the external appearance of the building by retaining the existing door/window openings



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The design team has carefully assessed the structure, historical significance and conditions of the wall affected by this change.

The wall in question was originally an external wall, forming part of the building constructed by Henry Pierrepont after 1827. It became an internal wall following the addition of new structures in 1880 to provide extra storage space.

Please refer to the Outbuildings Phasing Diagram in the Conservation Plan, included in the submission attached to Listed Building Consent Ref. PL/2023/02290.

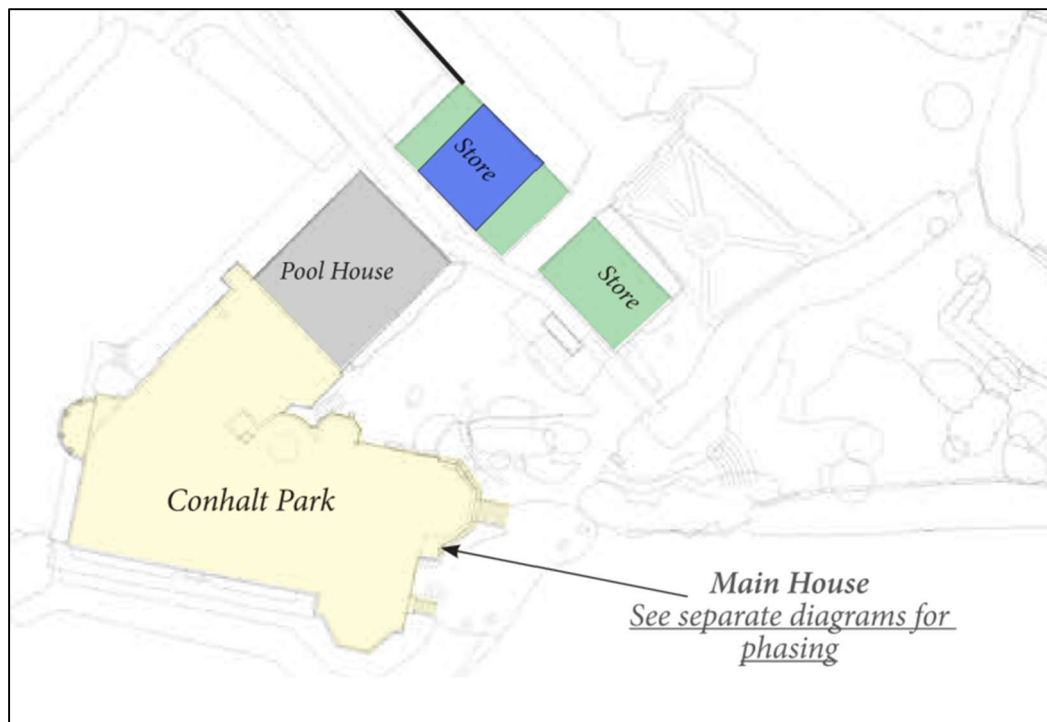


Figure 1 Excerpt of the Outbuildings Phasing Diagram. Key is below.

KEY	
	c.1670 by Francis Lucy
	Cottage addition of early-mid 18 th century, likely constructed by Sir Philip Meadows (II)
	Additions by Sir Sidney Meadows, after 1758, and by Sir William Meadows, after 1792.
	Additions by Henry Pierrepont, after 1827
	19 th century additions in place by 1880, probably by William Heather Nories
	Buildings constructed c.1906-07 by Edward Wigan
	Extant early-mid 20 th century additions of after 1923, probably by Edward Wigan,
	Late 20 th century additions and known modern fabric
	Existing topography as recorded on survey of 2022

The wall is a solid masonry structure finished with painted plaster. Areas of the finishes of the wall were delaminating and detaching from the substrate due to prolonged exposure to a humid and unsealed environment within the building. In particular, the space proposed to host the Crockery/Cutlery Storage ((A1)G04) was in especially poor condition. This area had previously housed oil tanks and was therefore subject to less stringent maintenance routines. By contrast, the side of the wall within the Dry Storage and Preparation area ((A1)G01) was in comparatively better condition, as it had been used for storage; however, it still exhibited considerable damage due to rising damp.

The compromised finishes have been subject to careful and localised replacement using like-for-like materials.

A new doorway was constructed using masonry, with the introduction of a concrete lintel to support the structure above.



Figure 2 Wall separating (A1)G04 and (A1)G01- G01 side - before refurbishment works commenced

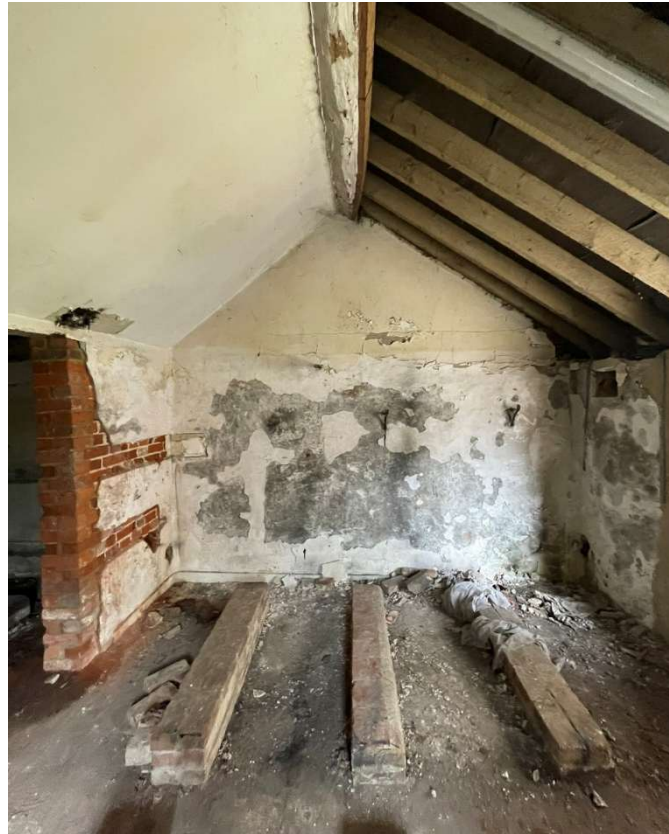


Figure 3 Wall separating (A1)G04 and (A1)G01- G04 side – after oil tanks were removed

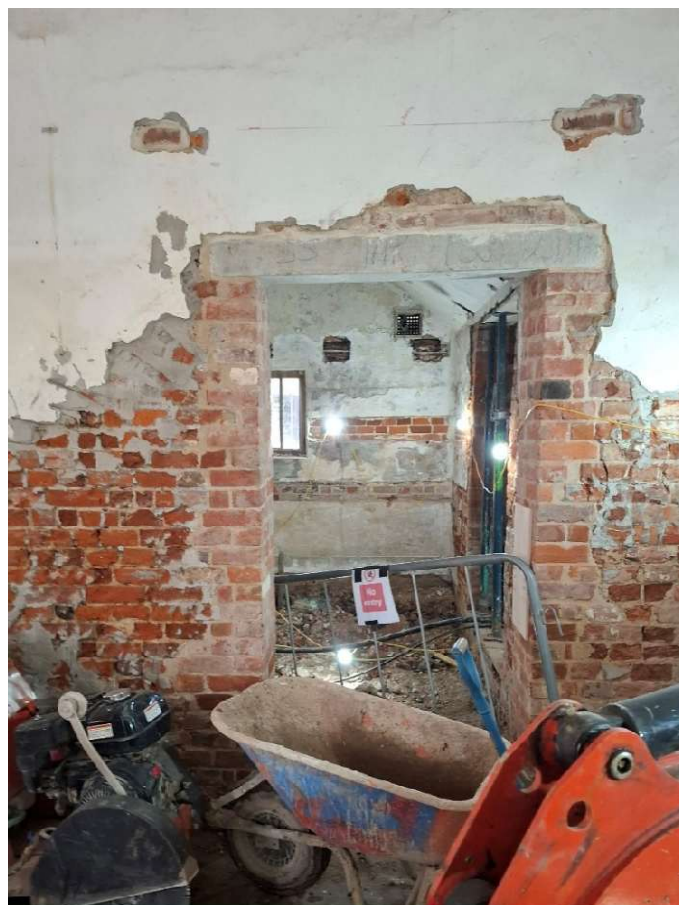


Figure 4 New doorway between (A1)G04 and (A1)G01- shown from G01 side – The image shows the damaged finishes removed and the forming of the new doorway



Figure 5 New doorway shown on G04 side - after woks completed



Figure 6 New doorway shown on G01 side - woks completed

We trust these amendments demonstrate our continued commitment to preserving the special architectural and historic interest of Conholt Park, while ensuring its sustainable future use. The changes have been carefully developed, in the main, through ongoing dialogue with your officers and a thorough understanding of the building's significance. We believe they represent a sensitive evolution of the approved schemes, achieving an appropriate balance between conservation and necessary adaptation to enable the buildings to function properly.

Should any aspect require further clarification, we would be pleased to provide additional information. We thank you for your careful consideration of this information and look forward to your response.

Yours sincerely

Giulia Marinari

Senior Associate
for ADAM Architecture

Encl: email from Charlie Craven, Estate Director

Giulia Marinari

From: Charlie Craven <charlie.craven@conholtpark.co.uk>
Sent: 26 June 2025 14:16
To: Pedro Honwana
Cc: Hugh Petter; Giulia Marinari; 6369 Conholt Park
Subject: Sitewide Planning/Listed Building Applications - B3

CAUTION: EXTERNAL EMAIL

To whom it may concern,

As Estate Director overseeing operations across the estate, I confirm that ancillary building (B3) will support core food preparation and storage functions in direct coordination with the Main Kitchen, located in the principal house.

The Preparation Room (G03) & Cold/Freezer Room (G04) will form the operational hub where initial food preparation, plating set-up, and post-service cleaning (including dishwashing) will be conducted. Adjacent to these spaces will be storage facilities for Tableware (G01) & Crockery (G02), used in both preparation and final service.

To ensure seamless functionality, an internal doorway connecting these two sets of spaces is necessary for the following reasons:

1. **Hygiene and Compliance:** Food handling operations within the estate will follow commercial kitchen standards, which minimize cross-contamination and unnecessary handling. Direct access between the preparation and storage areas will prevent transit through intermediate zones, supporting hygiene protocols by reducing exposure risk.
2. **Workflow Efficiency:** Staff will be required to access service equipment promptly during set-up and/or cleaning phases. Without direct access, personnel would be required to exit and re-enter adjacent service areas, affecting efficiency and increasing footfall through shared zones, which is counter to best practices.
3. **Safe and Controlled Movement:** The handling of hot or sharp equipment during peak preparation and cleaning times necessitates clear, unobstructed, and direct routes. This internal doorway provides a safe connection allowing equipment to be transported securely, thereby reducing the likelihood of accidents.
4. **Staff Segregation and Functional Zoning:** Food service environments benefit from zoning that segregates clean and dirty processes. A direct link between preparation and storage supports this by avoiding operational conflicts that could arise from external or shared circulation spaces.

In conclusion, the provision of an internal doorway is justified and critical to maintaining a hygienic, safe, and efficient operation for professional food handling and service delivery.

Yours aye,

Charlie

C F Craven M.V.O.

Estate Director
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