

From: Knepp Wilding safaris@knepp.co.uk
Subject: Regenuity & Burns Night Celebrations at Knepp
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To: maryannsteggles@icloud.com



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Regenuity

Join the movement that is restoring soil health, boosting biodiversity and supporting rural communities

In a month dominated by Veganuary, **#Regenuity**, first championed by the Ethical

Butcher, is a growing movement that offers a more thoughtful alternative - one that asks us to consider not just what we eat, but **how** our food is produced.

Industrial farming remains one of the biggest drivers of biodiversity loss and carbon emissions. Choosing regeneratively produced meat is one of the most effective ways individuals can support healthier ecosystems, resilient landscapes and better food systems.



At Knepp, 25 years of rewilding has created a living example of what a regenerative system can look like. Our animals roam freely across 3,500 acres, shaping habitats, restoring soil and driving biodiversity recovery. The result is a thriving ecosystem that supports rebounding populations of rare wildlife, sequesters carbon and produces meat that is high welfare and full of flavour.

To join the #Regenuary challenge is simple. It's about sourcing food from regenerative producers wherever possible, prioritising British and seasonal produce, and buying direct from farmers and small-scale producers who are working with the land rather than against it. Where regenerative options aren't available, organic and biodynamic farming offer a positive alternative. Staying curious, asking questions about how food is produced, and sharing what you're learning all help shift the conversation and build momentum for a better food system.



Designed for everyday life, our Wild Range meat boxes make it easy to buy better this January. Packaged sustainably with meat from our rewilding project and our



regenerative partner farms, our boxes are delivered frozen to your door.

[Buy a Box](#)

[Browse the full Butchery Range](#)

Featured Cut...

Beef Shin on the Bone

Cut through the leg to include different muscle groups and marbling, **beef shin on the bone** is packed with connective tissue that melts during long, gentle cooking, releasing a deep, silky flavour. Perfect for hearty stews, braises or slow-roasted dishes.

[Shop Now](#)



Burns Night Celebration

Saturday 24 January 2026





This Burns Night, **Knepp Wilding Kitchen** is partnering with **Nc'nean Distillery** for an evening of feasting, whisky, and cheer. Enjoy a tasting of Scotland's first fully organic whisky lead by Annabel Thomas, Nc'nean's CEO and founder, alongside a thoughtfully curated three-course supper, featuring seasonal produce from Knepp's Market Garden and venison from the Rewilding Project. The night will be brought to life with a piper and the traditional **Address to the Haggis**, and a fresh, contemporary take on a classic Scottish feast.

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