From: **Knepp Wildland** marketing@knepp.co.uk
Subject: News from Knepp: Spotting Great White Egrets
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In this edition

In this edition of News from Knepp: we're spotting **great white egrets**; **World Fisheries Day**; getting ready for the **festive season** with a **wreath-making workshop and lunch, wine tastings**, **Fireside Fridays**, and our **new art exhibition**, plus get **20% off cabins this winter**.

STORIES FROM THE WILDLAND





Spotting Great White Egrets

Keep an eye out for a tall, elegant white bird stalking the shallows in this season of flooding. It could be a white stork, a bird we've reintroduced at Knepp – OR a great white egret, an exciting new arrival that has made it to England under its own steam in the last ten years or so, colonising from the continent as the climate warms. The 'great white' is more heron-like and slender than a stork, with a long, S-shaped neck and yellow, dagger-like beak. One of the best places to spot it is from the driveway along the dam wall at Knepp Mill Pond, where it hunts in the reeds, or on the restored floodplains of the River Adur. Our walking trails are the best way to find it: the orange route crosses the floodplains, while the red route takes you past Mill Pond. As the floodwaters spread and then recede, this patient hunter moves in on exposed mudflats to pick off stranded fish, frogs, water snails and insects. If you're lucky, you may see four or five hunting together. Bring binoculars if you have them and, as always, keep to the footpaths and keep dogs under control so the birds can feed undisturbed.

VISIT KNEPP





Keeping Bluefin Tuna Off Our Menus

Tomorrow is World Fisheries Day and our message about Atlantic bluefin tuna hasn't changed: these ocean giants still desperately need protection. Last year we warned that their return to UK waters should not be seen as a 'comeback'. Their numbers are nowhere near sustainable. Twelve months on, however, British line-caught tuna is still being sold as 'sustainable and local', yet the same fish are just as 'local' to Spain, Italy, Greece and every other country along their vast migration route. Bluefin cross entire oceans, facing fishing pressure at every stage of their journey, and depend on plentiful prey like mackerel and herring, which are themselves struggling as warming seas reshape the ecosystems they rely on. A single good year doesn't make a recovery, and if we want bluefin to thrive for generations to come, we can't treat their return as a green light. Our ask remains simple: keep tuna off the menu. Read more in our blog by Chef Director Ned Burrell.

READ THE BLOG









A Wildly Festive Season

The fairy lights are twinkling, the baubles are up and silver birch trees line the barn, so we're well and truly ready to embrace the Christmas spirit. Join us this winter and enjoy specially curated seasonal menus featuring signature plates including glazed duck breast with confit of duck and prunes, and slow-cooked roast cockerel with carrot and tarragon sauce. And a festive gathering isn't complete without an indulgent pudding to follow - this year's brandy caramel tart with crème fraiche is a firm favourite.

Say farewell to the year with a glass of Wiston fizz and a meal to remember. Our New Year's Eve supper features lobster-filled ravioli in a velvety crab sauce, white truffle risotto, and Knepp venison rack roasted and served with sloe gin sauce. Last orders are at 8:30pm, leaving you free to savour every last bite before heading off to ring in 2027.

FIND OUT MORE

WHAT'S ON



Friday 4 December with lunch, 2pm–4.30pm, £100pp

Winter Wreath Workshop

Have fun making your own beautiful Christmas wreath from stunning array of colourful dried flowers,



seedheads and winter foliage sourced sustainably from Knepp with our in-house Florist Becy and Head Grower Sarah.

BOOK HERE



Saturday 21 November, 5pm-6.30pm & 7pm-8.30pm & Saturday 5 December, 5pm-6.30pm & 7pm-8.30pm, £15pp

Wine Tasting for Christmas

Have you found that special bottle for Christmas yet? Spend an evening at Knepp Wilding Shop exploring our handpicked collection of 60 organic and biodynamic wines, alongside delicious organic cheeses and our award-winning charcuterie. Buy six bottles on the night and your ticket price comes off your order.

BOOK HERE



Friday 27 November – Friday 18 December, 6pm-10pm, £35pp

Fireside Fridays

Pull up a chair for a cosy evening of live music and comforting winter food. Our homemade pies are filled with the best of the season and come with herby potatoes, sumac-spiced carrots and freshly picked greens from our Market Garden.

BOOK HERE

EXPLORE MORE



Winter Cabins

Stay in one of our woodland cabins and enjoy 20% off stays until 28 February 2027. With 16 miles of trails to explore, wild swimming, sauna and yoga to unwind, and hearty seasonal dishes available daily at the Wilding Kitchen, it's the ideal place for a quiet, winter retreat in nature. Book by 31 December with code 'CABINS2026'.

BOOK HERE



New Exhibition: Wild Heirlooms by Eloise Rose

2 December 2026 – 2 January

Inspired by a summer spent here, artist and jeweller Eloise Rose has created a collection of handmade jewellery, tiles and platters in collaboration with Knepp. Her painterly designs celebrate the many forms of life here.

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SAFARI GARDENS

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