

Team *Away* Days



2025 INFORMATION BROCHURE



TEAM AWAY DAYS AT KNEPP



Rewild your team

Rewilding is all about letting go, allowing dynamic, natural processes to happen, and embracing the unexpected. It's about recognising how change unlocks opportunities and triggers new energy. This is incredibly stimulating and relates to how we live our lives and conduct business.



On a Team Away Day at Knepp you'll experience a reconnection with nature in one of Britain's most daring nature experiments. Learn to think holistically and outside the box - like arewilder - and build team spirit through the inspiring and hopeful lessons of trusting in nature.

A photograph of a herd of longhorn cattle grazing in a field. The cattle have large, curved horns and are brown with white patches. They are grazing on green grass in the foreground, with a line of trees and bushes in the background. The lighting suggests it might be late afternoon or early evening.

Your host for the day will be one of Knepp's in-house team. They have their own areas of expertise such as biodiversity, rewilding ecology or natural capital.

THE DAY



Welcome

You'll be hosted by one of Knepp's experts in our beautiful Gathering Barn, close to our Wilding Kitchen. Your day will start with a brief welcome talk about rewilding and how Knepp is delivering nature-based solutions to tackle climate change and pollution and restore wildlife. You'll hear about the future of Knepp - 100-mile wildlife corridor, large-scale river recovery, and the potential for nature restoration unleashed by new funding streams from the public and private sectors.



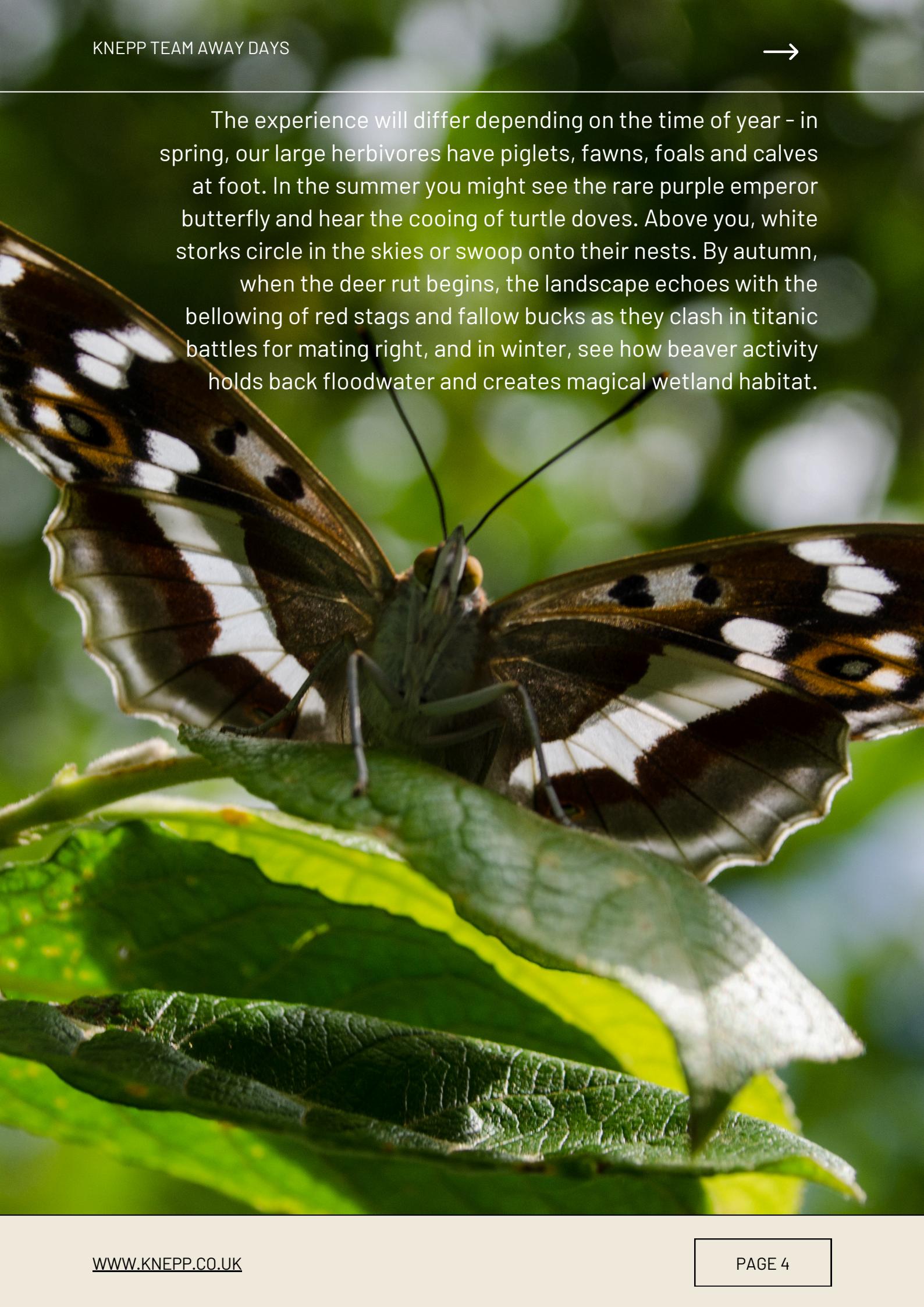
Safari

Your team will then head out on a guided walking safari in search of free-roaming herds of longhorn cattle, Exmoor ponies, Tamworth pigs and red and fallow deer, the drivers of our rebounding ecosystem. As you weave through the rewilded scrub, your guide will help you identify different species and share insights into the ecology of your surroundings. You'll connect with nature in a way that is scarcely possible in other regions of the UK.



Lunch

You will be treated to a delicious No-Plough lunch from Knepp's Wilding Kitchen, showcasing Knepp's Wild Range charcuterie, rare roast beef, local cheeses, homemade bread and organic, seasonal salads and vegetables from our Market Garden.



The experience will differ depending on the time of year - in spring, our large herbivores have piglets, fawns, foals and calves at foot. In the summer you might see the rare purple emperor butterfly and hear the cooing of turtle doves. Above you, white storks circle in the skies or swoop onto their nests. By autumn, when the deer rut begins, the landscape echoes with the bellowing of red stags and fallow bucks as they clash in titanic battles for mating right, and in winter, see how beaver activity holds back floodwater and creates magical wetland habitat.

INFORMATION



Team Building Activities Format

- 9.30am – welcome, tea and coffee
- 10.00am – rewilding introduction talk
- 10.45am – guided walking safari in the rewilding project (3 hours – you'll need an adequate level of fitness and be able to cope with walking on uneven, potentially muddy ground)
- 1.45 – 2.45pm – Knepp's signature 'No Plough' lunch
- 2.45 – 4.30pm – venue available for team use

Optional Extras

- Tea & coffee
- Fast Wi-Fi
- Television display

Optional Extras

- Vehicle safari
- Upgrade to lunch in Knepp Wilding Kitchen restaurant
- Afternoon volunteering activity





LOCATION

The Gathering , Knepp Wilding Kitchen,
Worthing Road, Dial Post, RH13 8NQ.
Accessible by car and train (nearest
station – Horsham Train station, then a
20-minute taxi).



LUNCH



Enjoy a Grazing Platter, or... upgrade to the Knepp Feast Sharing Menu

Grazing Platter

You will be treated to a delicious Grazing Platter lunch from Knepp's Wilding Kitchen, showcasing Knepp's Wild Range charcuterie, rare roast beef, local cheeses, homemade bread and organic, seasonal salads and vegetables from our Market Garden.

Example Meat Platter – Knepp Longhorn beef, fresh bread, butter, pickles, slaw, potato salad, Market Garden leaves.

Example Vegetarian Platter – Market Garden frittata, fresh bread, butter, pickles, slaw, potato salad, Market Garden leaves.

Knepp Feast Sharing Menu

The three course Knepp Feast is crafted by the chefs on the day from our seasonal menu – served in the Knepp Wilding Kitchen.

Designed for sharing, to showcase the very best of Knepp produce, each dish is crafted to highlight the quality and character of our ingredients, making the feast a true celebration of Knepp's produce and culinary offering.

No pre-orders required – simply inform us of any dietary needs or allergens, and we'll ensure everyone is well catered for.

PRICE

Please visit our website to receive an instant quote for your Team Away Day.

FAQS

Accommodation - we are unable to provide accommodation for groups, however we can provide a list of suggested places to stay nearby.

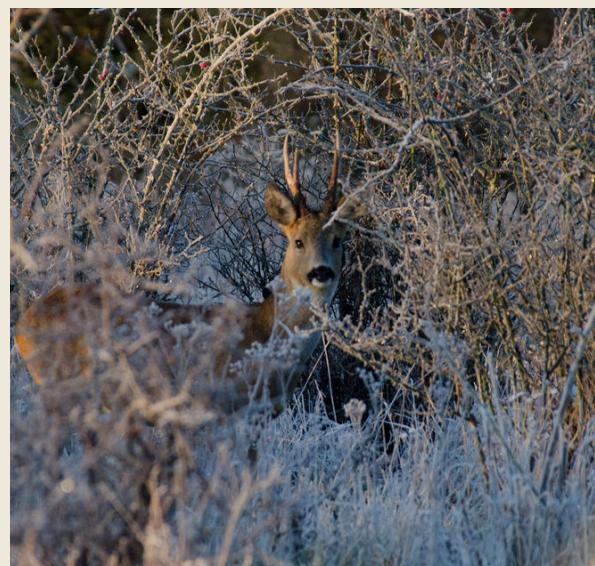
Dogs - dogs are not permitted on Team Away Days.

Accessibility - you'll need an adequate level of fitness and be able to cope with walking on uneven, potentially muddy ground.

Weather - We cannot guarantee the great British weather, or that you will see your target species. However we're confident you'll enjoy your experience with us, come rain or shine, and there's always plenty of wildlife to see



LEGAL



[View Terms and Conditions and Privacy Policy](#)

Knepp Farms LLP t/a Knepp Wildland Safaris

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WE LOOK FORWARD
TO HOSTING YOU