



10/10 Restaurant

The Blacksmiths Arms

British pub with Italian flair

DECEMBER AT

Join us this December for festive food and time together with friends, family and colleagues.

We can cater for large groups, from family celebrations to work Christmas parties. We're happy to discuss your plans in more detail and help you arrange your festive gathering.

Christmas Day

On 25 December, we will be serving only our Christmas Day menu. Pre-order required.

LET'S PLAN YOUR CELEBRATION

01403 588470

www.1010restaurant.co.uk

Stane Street, Adversane
Billingshurst, West Sussex RH14 9JH

Christmas 2026

FESTIVE DINING & CELEBRATIONS

Christmas Party Menu

2 courses £31.50 | 3 courses £36.00

Christmas Day Menu

£80 per person | Under 10s £49.50



Menus inside

Christmas Party Menu

2 courses £31.50 | 3 courses £36.00

STARTERS

Zuppa di vegetali (v) (gf*)

Winter vegetable soup served with warm sourdough bread

Formaggio al forno (v)

Whole baked camembert with fig relish and toasted bread

Salmone Affumicato e Avocado (gf*)

Smoked salmon layered with avocado, lemon, red onion and chive.

Served with a slice of bread

Melanzane (v) (gf)

Baked layers of aubergines, tomato sauce & mozzarella

Calamari

Fried squid with tartare sauce & lemon wedge

MAINS

Wellington Vegetariano (v)

Beetroot, spinach & butternut squash wrapped in crisp golden pastry

Risotto Zucca e Salsiccia (gf)

Creamy risotto with butternut squash and Italian sausage

Arrosto di Tacchino Natalizio (gf*)

Traditional roast turkey with all the festive trimmings

Orata (gf)

Seabream with braised fennel and caramelized onion

Controfiletto di Manzo (gf) +£4

Prime Sirloin steak with your choice of gorgonzola, peppercorn, or mushroom sauce

All meat & fish dishes are served with seasonal vegetables & potatoes.

DESSERTS

Tiramisù

Espresso-soaked savoiardi with layers of sweet mascarpone cream

Panna Cotta (gf)

Velvety vanilla cream with raspberry sorbet & berry compote

Chocolate Fudge Cake

Traditional fudge cake served warm with vanilla ice cream

Profiteroles

Choux pastry filled with chocolate cream & covered in white chocolate

Christmas crackers on the table

An optional 12.5% service charge will be added for parties of 6 or more.

Menu may be subject to minor adjustment.

(v) vegetarian · (gf) gluten free · (gf*) can be made gluten free

Please tell us about allergies or dietary requirements before ordering.

Flour & nuts are used in our kitchen.

Christmas Day Menu

25 December 2026 | £80 per person | Under 10s £49.50

STARTERS

Zuppa di Sedano Rapa e Castagne (gf*)

Creamy celeriac & chestnut soup, served with warm sourdough bread

Gnocchi ai formaggi

Soft gnocchi pasta in a rich cheese sauce

Torretta di Melanzane (v) (gf)

Layers of aubergines, buffalo mozzarella tomatoes and basil

Capesante (gf)

Pan-seared king scallops with peas & crispy pancetta

Portobello e Caprino (gf)

Portobello mushroom with goats cheese, caramelised onion & drizzle of balsamic vinegar

MAINS

Wellington Vegetariano (v)

Golden pastry wrapped around beetroot, spinach & butternut squash

Arrosto di Tacchino Natalizio (gf*)

Traditional roast turkey with all the festive trimmings

Spigola al cartoccio

Seabass fillets baked in a parcel, with mussels, baby squid and baby prawns

Filetto ai Porcini (gf)

Prime fillet steak with porcini mushrooms & a rich red wine sauce

All meat & fish dishes are served with seasonal vegetables & potatoes.

DESSERTS

Tiramisù

Espresso-soaked sponge biscuits layered with mascarpone cream, dusted with cocoa

Chocolate Fudge Cake

Traditional fudge cake served warm with vanilla ice cream

Cannolicchi Siciliani

Three crisp pastry tubes filled with sweet ricotta, orange peel & chopped pistachio

Profiteroles

Choux pastry filled with chocolate cream & topped with white chocolate

To finish · Freshly brewed coffee with a biscuit

Pre-order required

An optional 12.5% service charge will be added for parties of 6 or more