

Festive Dining

Step into the season at Mossco, where twinkling lights, mulled wine, and a table full of festive favourites await.

From starters inspired by seasonal produce to indulgent mains and decadent desserts, our chefs have created a menu that blends festive tradition with Mossco's modern flair.

Whether you're gathering colleagues for a Christmas celebration or sharing special moments with friends, our restaurant and bar are the perfect backdrop for laughter, toasts, and festive memories.



Festive Menu

3-Course Lunch (€32.95)
(+ Mulled Wine €3.00)

3-Course Dinner (€43.95)
(includes Mulled Wine)
(+ Cocktail €5.00)

Book now:

mosscobookings@travelodge.ie

MOSSCO

bar | kitchen | terrace

Christmas lunch at

MOSSCO

bar | kitchen | terrace

(served from 12pm - 4pm)

Appetisers

Parsnip and Cauliflower Soup

Pickled apple and cauliflower, curry oil, mini loaf.
(1-wheat, 3, 6, 7, 9,12)

Confit Chicken Thigh

Chicory, Radicchio, orange segment, feta, pickled artichoke, Crispy Chicken Skin, pomegranate, hazelnut crumb, balsamic dressing.
(6, 7, 8,12)

Smoked Salmon

Pickled fennel, cucumber ribbons, dill aioli, black caviar, caperberries, lemon and lime jelly
(3, 4, 6, 7, 9,10,12)

Entrees

Traditional Turkey & Ham

Sage and onion stuffing, roasted Sprouts, root vegetable crisps, mashed potato apricot and cranberry red wine jus,
(1-wheat, 6, 7, 9,10,12)

Top Side of Beef

Celeriac puree, roasted beetroot, tender-stem, truffle pomme puree, chestnuts, fried parsnips, red wine jus
(6, 7, 9, 12)

Fillet of Cod

Pomme puree, heirloom carrots, green beans, seafood chowder sauce
(4,7,9,10,12)

Pork Belly

Plum and apple sauce, apple puree, roasted apple, savoy cabbage
(7,12)

Winter in Dublin Salad

Kale, roasted squash, pomegranate, pear, beetroot, barley, pumpkin seed, Chilli dressing
(7, 8, 12)

Sweet Festive Endings

Chocolate Yule Log

Fresh raspberry, vanilla ice cream
(1-wheat, 3, 7,12)

Christmas Pudding

Raisin salsa, rum and raisin ice cream, Bandy anglaise.
(1-wheat, 3, 7,12)

Cherry Cheesecake

Amaretti biscuit, mascarpone ice cream, brandy snap
(1a, 3,6,7,12)

Beverages

A selection of specially selected drink recommendations and festive cocktails available.

Add a warming glass of Mulled Wine for €3.00

€ 32.95

Per person



Christmas dinner at MOSSCO

bar | kitchen | terrace

(served from 4pm - 9pm)

Appetisers

Parsnip and Cauliflower Soup

Pickled apple and cauliflower, curry oil, mini loaf.
(1-wheat, 3, 6, 7, 9,12)

Confit Chicken Thigh

Chicory, Radicchio, orange segment, feta, pickled artichoke, Crispy Chicken Skin, pomegranate, hazelnut crumb, balsamic dressing.
(6, 7, 8,12)

Duck Liver Pate

Port and Cumberland jelly, fresh blackberry, toasted sourdough
(1-wheat, 3, 6, 7,12)

Smoked Salmon

Pickled fennel, cucumber ribbons, dill aioli, black caviar, caperberries, lemon and lime jelly
(3, 4, 6, 7, 9,10,12)

Entrees

Traditional Turkey & Ham

Sage and onion stuffing, roasted Sprouts, root vegetable crisps, mashed potato apricot and cranberry red wine jus
(1-wheat, 6, 7, 9,10,12)

Top Side of Beef

Celeriac puree, roasted beetroot, tender-stem, truffle pomme puree, chestnuts, fried parsnips, red wine jus
(6, 7, 9, 12)

Fillet of Cod

Pomme puree, heirloom carrots, green beans, seafood chowder sauce
(4,7,9,10,12)

Pork Belly

Plum and apple sauce, apple puree, roasted apple, savoy cabbage
(7,12)

Mushroom and Spinach Pithivier

Confit Roscoff, roasted carrot and parsnips, Fried onion crumb, onion gravy.
(1-wheat, 3, 7, 9, 12)

Lamb Shoulder Terrine

Sweet potato fondant, kale, charred scallion, carrot and aniseed puree, mint jus
(6, 7, 9, 12)

Sweet Festive Endings

Chocolate Yule Log

Fresh raspberry, Vanilla ice cream
(1-wheat, 3, 7,12)

Christmas Pudding

Raisin salsa, rum and raisin ice cream, Bandy anglaise.
(1-wheat, 3, 7,12)

Cherry Cheesecake

Amaretti biscuit, mascarpone ice cream, brandy snap
(1a, 3,6,7,12)

Beverages

A selection of specially selected drink recommendations and festive cocktails available.

Make it sparkle with a festive cocktail for for €5.00

€ 43.95

Per person



Allergen Index:
Gluten-containing cereals (1) Crustaceans (2) Eggs(3) Fish (4) Peanuts (5) Soybeans (6) Milk(7) Nuts (8) Celery (9) Mustard (10) SesameSeeds (11) SO2 (12) Lupin (13) Molluscs (14)