

mossco

bar | kitchen | terrace

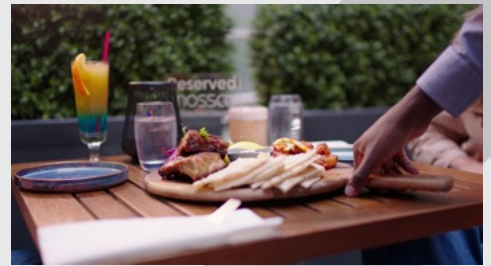
Corporate Dining & Special Occasions



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Travelodge Plus 44 Townsend Street Dublin Docklands Dublin D02 DY01

MOSSCO

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Celebrate a Special Occasion at Mossco

Discover a delightful experience at Mossco, a casual fine dining restaurant situated within the Travelodge Plus Dublin City Centre, right in the heart of Dublin's Docklands. Mossco provides an ideal atmosphere for various events, including **private dining, corporate lunches, group dinners, festive celebrations, or summer parties.**



Mossco Restaurant

Full of atmosphere the restaurant can be booked for **groups for dining for up to 100 people**



Mossco Bar

The Bar can be booked for **semi-private events** for up to 40 people

Outdoor Terrace

Looking for an outdoor space then check out our private heated outdoor terrace with speakers suitable for up to 50 pax. Street food/ BBQ menu available for groups from 10 - 40 people

For further information or to make a booking contact **david.mcmahon@travelodge.ie**



moSSCO Sharing platters

Tasty platters made for sharing!

moSSCO Sharing Platter (€21.95)

contains allergens (1 wheat, 2, 3, 6, 7, 9, 12)

crispy chicken wings, woodfired garlic & oregano flatbread, halloumi skewers, chorizo & prawns, Celery, Blue Cheese Dip

moSSCO Artisan Platter (€25.95)

contains allergens (1 wheat, 6, 7, 12)

Hummus, Olives, Parma Ham, Pastrami, Chorizo, Salami, Goats Cheese, Cashel Blue Cheese, Durus Farm Cheese, Crackers

moSSCO Cheese Board (V) (€20.95)

contains allergens (1 wheat, 6, 7, 12)

Cashel Blue Cheese, Durus Farm Cheese, Tipperary Brie, Goats Cheese Pearls, Relish, Grapes, Quince, Crackers

mossco Sandwich platter

€11.95 per person

All our sandwiches are made with artisan bloomer bread

The Gahan

Gahan's Ham, Dubliner cheese, Ballymaloe tomato relish, baby gem
lettuce

(1 wheat.7.10.11.12)

The Cranberry Club

Turkey breast, cranberry stuffing, smoked bacon

(1 wheat.7.10.11.12)

The Chicken Jack & Veg

Chicken & vegetable tartare, Monterey jack cheese

(1 wheat.7.10.11.12)

The Rocket Reuben

Beef pastrami, paprika hummus, roasted red pepper, rocket leaves

(1 wheat.7.10.11.12)

The Med Tuna

Tuna & sweet corn, ratatouille vegetables

(1 wheat.4.7.10.11.12)

The Green Goddess

Grilled zucchini, vegan mayo, avocado, guacamole, cos lettuce

(1 wheat.7.10.11.12)

mossco Finger food

€27 per person

Satay chicken Skewer's

(1wheat.2.3.5.6.7.11.12)

Satay marinated chicken strips, garlic & sweet chili aioli

Spicy potato wedges & sweet potato fries

(1wheat.12)

Served with siracha mayo

Homemade onion rings

(1wheat.12)

Beer battered large Spanish onion rings, garlic & paprika aioli

Mini beef sliders

(1 wheat.3.7.10.12)

Brioche bun, Gahan's mini burger, Dubliner cheddar, Ballymaloe tomato relish.

Honey & mustard glazed cocktail sausages

(1 wheat.3.6.7.10.11.12)

Gahan's cocktail sausages with sticky honey & mustard

halal options available

mossco Finger food (full)

€32 per person

Skewer's

(1wheat.2.3.5.6.7.11.12)

Satay chicken, Vegetable & haloumi cheese, Caprese, Garlic & sweet chili aioli.

Deep fried Wicklow ban brie cheese

(1wheat.3.7.10.12)

Panko breadcrumbed Wicklow ban brie, homemade cranberry relish.

Duck spring rolls

(1wheat.3.6.7.10.11.12)

Duck & vegetables, hoisin sauce

Spicy potato wedges & sweet potato fries

(1wheat.12)

Served with siracha mayo.

Homemade onion rings

(1wheat.12)

Beer battered large Spanish onion rings, garlic & paprika aioli.

Mini beef sliders

(1wheat.3.7.10.12)

Brioche bun, Gahan's mini burger, Dubliner cheddar, Ballymaloe tomato relish.

BBQ baby pork ribs

(1wheat.3.6.7.10.11.12)

Honey, ginger & soya glaze, smoked BBQ aioli.

halal options available

mossco Canapès menu (cold)

€25 per person

Smoked Salmon & dill crème fraiche

(1-wheat,4,7,12)

Beef Pastrami & roasted red peppers

(1wheat,7,10,12)

Bocconcini mozzarella & tomato salsa

(1-wheat,7,12)

Chicken & vegetable tartare

(1wheat,7,12)

mossco Canapès menu (Hot)

€30 per person

Duck spring rolls

(1wheat.3.6.7.10.11.12)

Vegetable & haloumi cheese skewers

(1wheat.2.3.5.6.7.11.12)

Satay chicken skewers

(1wheat.2.3.5.6.7.11.12)

Mini beef sliders

(1wheat.3.7.10.12)

Caprese salad skewers

(6.7.8.12)

Add welcome
drink for €7.50

MOSSCO
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moosco street food menu

€30 per person

Mini Burgers

(1.3.7.12)

Halloumi Skewers

(7.12)

Loaded Nacho Bowls

(1.3.7.12)

Caesar Salad Bowls

(1.3.4.7.12)

Singapore Fried Rice (Vegetarian)

(1.6.12.11)

Mini Fish & Chips

(4.1.3.12)

Hot Dogs

(1.7.12.3)

Sweet Potato Fries & Cheese Wedges

(7.1)

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mossco set menu

€35 per person

STARTER

Soup of the Day

Stone baked bread & butter. (1-wheat, 3, 7)

BBQ Chicken Wings

Bourbon BBQ Sauce, pickled vegetable salad (6, 9, 10,12)

Classic Caesar Salad

Cos, parmesan, crotons, smoked bacon (1a, 3, 6, 7, 9,10,12)

MAIN COURSE

Stuffed Chicken Roulade

Tomato and basil stuffing, pomme anna, heirloom carrots, red wine gravy.
(3, 7, 9,10,12)

Roast Top Side of Irish Beef

Slow cooked Irish beef, mashed potato, roasted celeriac, wild mushroom gravy
(7, 9, 10)

Darne of Salmon

Darne of salmon, pomme anna, asparagus, mussel and citrus cream
(4, 7, 12, 14)

Arrabbiata Rigatoni

Chilli and tomato sauce, ratatouille vegetables, parmesan.
(1a, 3, 6, 7, 9,12)

DESSERTS

Banana Cheesecake

chocolate crumb, chocolate crisp pearls
(1-wheat, 3, 7, 12)

Homemade Carrot and Walnut Cake

Cream cheese and coconut frosting
(1a, 3, 6, 7, 8, 12)

Fresh Fruit Salad

Fruit coulis, Mixed Berry Sorbet
(7,12)

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mossco buffet menu

€30 per person

STARTER

Waldorf Salad

Baby gem, walnuts, red grapes, celery, blue cheese, walnut crackers.
(1-wheat, 3, 6, 7, 8, 9, 12)

Prawn and Crayfish Cocktail

Pickled cucumber, cos lettuce, heirloom tomato, red onion, Marie rose sauce,
(1a, 2, 3, 6, 7, 9, 10, 12)

Goats Cheese and Black Olive Crostini

Sourdough baguette, sundried tomato pesto, goats cheese mousse, olives
(6, 9, 10,12)

MAIN COURSE

Stuffed Chicken Roulade

Tomato and basil stuffing, heirloom carrots, Romanesco sauce.
(3, 7, 9,10,12)

Roast Top Side of Irish Beef

Slow Cooked Irish beef, Wild mushroom gravy
(7, 9, 10)

Fillet of Haddock

Baked Kilmore Quay haddock, cumin and aniseed cream.
(4,7,10,12)

Arrabbiata Rigatoni

Chilli and tomato sauce, roasted vegetables, parmesan.
(1a, 3, 6, 7, 9,12)

DESSERTS PLATTER

Assiette

Baileys Mousse, hazelnut brownie,
lemon meringue pie
(1-wheat, 3, 7, 8,12)

Fresh Fruit Salad

Fruit coulis (12)

SIDES

Roasted new Jersey potatoes, roasted
seasonal vegetable medley (12)

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