

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
(€35)

3-Course Dinner
(€44)
(includes Mulled Wine)

Book now:

mosscobookings@travelodge.ie

MOSSCO

bar | kitchen | terrace

Appetisers

Parsnip Soup

Mini Loaf, Irish Butter, Curry Oil
(contains allergens 1-wheat, 6, 7, 9, 12)

Salmon Gravlax

Horseradish Espuma, Mini Beetroot, Smoked Beetroot Puree, Candied Walnut
(contains allergens 4, 6, 7, 12)

Mushroom Parfait

Grilled Sourdough, Pickled Shimeji Mushrooms
(contains allergens 1-wheat, 3, 6, 7, 12)

Turkey and Ham Croquettes

Cranberry Reduction, Crispy Sage
(contains allergens 1-wheat, 6, 7, 9, 12)

MossCo's Autumn Salad

Pak Choi, Spring Onion, Asparagus Tips, Baby Kale, Roasted Squash, Chickpeas, Sesame Seeds, Chilli and Garlic Dressing
(contains allergens 6, 7, 11, 12)

Entrees

Turkey & Ham

Fried Sprouts, Rainbow Carrots, Parsnip Crisp, Creamy Mash, Cranberry Gravy
(contains allergens 1-wheat, 6, 7, 9, 12)

Roasted Courgetti

Aubergine Puree/Hummus, Sweet Potato Fondant, Grilled Tofu, Root Vegetable Crisps
(contains allergens 6, 7, 9, 12)

Top Side of Irish beef

Celeriac Puree, Roasted Celeriac, Mini Beetroot, Smoked Bacon and Pearl Onion Jus
(contains allergens 4, 7, 9, 10, 12)

Darne of Salmon

Asparagus, French Beans, Roasted Jersey Potatoes, Red Grapes, Sauce Citron
(contains allergens 1-wheat, 3, 4, 6, 7, 12)

Baked Chicken Medallion

Roasted Red Peppers, Pearl Barley, Artichoke, Artichoke Puree, Balsamic and Truffle Pearls
(contains allergens 6, 7, 12)

Sweet Festive Endings

Sous Vide Plums

French Meringue, Vanilla Mousse, Pistachio Crumb
(contains allergens 7, 12)

Chocolate Gateaux

Whiskey Pecans, Sweet and Sour Cherries
(contains allergens 1-wheat, 3, 6, 7, 8-pecan, 12)

Traditional Christmas Pudding

Spiced Mixed Fruit, Creme Anglaise, Rum and Raisin Ice Cream
(contains allergens 1-wheat, 3, 6, 7, 12)

Beverages

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

The dinner menu includes a glass of homemade Mulled Wine. Add it to your lunch menu for €3 per person

