

New Year's Eve Menu 2026/2027

Main Hall Members Area

Festive program featuring special performances by:

Miro, Lubo Kirov, Ivana, Konstantin, Trio Soprano, Damian Popov and Nia, Saxophonist & DJ Dancho

Price per person:

* 374 € per adult; 187 € per child (7 to 14 years of age).

* Children aged 0 to 7 are not charged, if no dedicated seating or high chair is provided. If the parent requests a separate seat with a chair for the child, the cover fee for children aged 7 to 14 will apply.

*All tables are set for a minimum of 6 guests. For smaller groups, guests will be seated together with others. Specific table reservations are not allowed, as seating is based on our holiday arrangement and the total number of guests.

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PIRIN GOLF & Country Club

New Year's Eve Menu 2026/2027

Main Hall Membes Area

Welcone

Grilled traditional delicacies

Buffet

Mussels Saint-Jacques; grilled octopus; shrimp filo pastry; Niçoise salad (with tuna, tomatoes, olives, arugula, potatoes, and red onion); roast beef with truffle oil; caprese salad with cherry tomatoes and baby mozzarella; grilled calamari; sushi selection; seafood salad; smoked fish mix (salmon, trout, halibut); salad with roasted peppers, quinoa, shrimp, and fruit dressing; vitamin salad with pine nuts; salad with penne pasta, prosciutto, sprouts, baby corn, and mayonnaise dressing; leafy green salad with pears and blue cheese; European salad; Greek salad; Niçoise salad; seafood salad; spring rolls; cold cuts selection – buffalo sudzhuk, lukanka, pastrami, Elena fillet, prosciutto crudo, prosciutto cotto, mortadella, Milano salami, and Napoli salami; selection of hard and soft cheeses; pepper cheese; white cheese; tomatoes; cucumbers; olives; bread and rolls with various toppings and seasonings.

Main course

Milk-Fed Veal Cheeks confit, served with Foie Gras,
herbs-roasted potatoes and root vegetable puree.

Desserts

Assortment of French macarons, chocolate brownie, selection of truffle pralines, mix of syrup-soaked desserts, seasonal fruits, pumpkin pastry, carrot cake, assortment of tartlets and petit fours.

After midnight

Tripe soup – served with toasted bread, hot pepper, and garlic. Let me know if you need more translations!

Drinks

Mineral water, Soft drink, Alcoholic beverage (100ml), Glass of sparkling wine, Glass of white or red wine, Coffee or tea.