

PANZER'S

CATERING

2019-2020



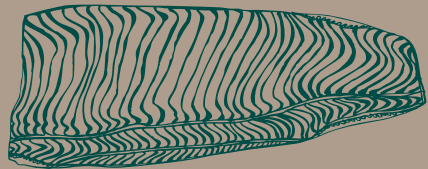
13-19
CIRCUS ROAD



LONDON
NW8 6PB

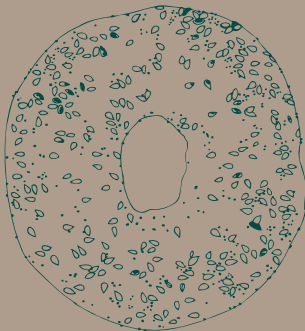
PANZER'S PROVISIONS

Each and every one of these is a true hero, and exactly what Panzer's is known for. You will find these delights in our food offer throughout this brochure.



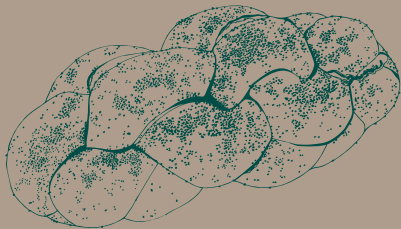
Panzer's Smoked Salmon

Our world-famous Grade One Panzer's smoked salmon has been freshly hand-sliced on site since 1944. Our fish are reared in the cool, clear waters of the Atlantic Ocean, hand filleted and smoked in London over oak. Panzer's smoked salmon is mildly cured and lightly smoked to enhance the flavour of the salmon, not overpower it.



Bagels

Made in the traditional way by hand mixing and rolling before boiling and baking, our North West London bakery delivers to our store fresh each morning. Choose from a variety of flavours, including our new 'everything' bagel with sesame seeds, poppy seeds, onion, garlic and Maldon sea salt. Ask in store or by calling for local delivery of our bagels or, better still, pop by to select your own.



Challah

With a touch of apple juice for that hint of sweetness, together with free-range eggs for richness, our hand-plaited challah are baked in our North West London bakery and delivered fresh to our store each morning. On Fridays, you'll find the most incredible selection of challahs in store: round, plaited, seeded, or personalised. You won't find a better selection anywhere in London!



Panzer's 75th Anniversary

From September 2019, we began a year long celebration of our 75th birthday! Since 1944, Panzer's has been a neighbourhood institution, providing generations of customer's with the finest quality food and wine. For more information on wines and spirits for your celebration, please do not hesitate to get in touch.

Beneath the store at Panzer's lies a whole culinary world - a team of chefs working around the clock to prepare your Panzer's favourites. Now, our chefs and food experts have devised a way for you to enjoy these signature foods at home, in your office or at your next celebration. You can choose bagel boxes, platters laden with delicious produce, salads, main courses and canapés from our new brochure before ordering online, by phone or in store.

For 75 years, Panzer's has been renowned for quality produce and excellent service. We use only the finest ingredients, as well as authentically sourced produce from the UK and beyond.

When it comes to catering, your party planning needs careful consideration as well as practical advice, so please do call us so that we can help make your food ordering as easy as possible. There's also a full menu as well as handy FAQs included at the back of this brochure.

Meanwhile, please enjoy these mouth-watering pages of Panzer's catering and we look forward to hearing from you.

David Josephs

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PANZER’S PLATTER BOXES

Panzer’s platter boxes have been specifically designed for your entertaining needs. Perfect for all occasions, from a drinks party through to an office lunch, these platter boxes can be mixed and matched depending on your event and how many mouths you would like to feed. Either way, these platters are a stunning vision of delicious fresh produce as well as a simply brilliant catering solution.

Always working in harmony with the seasons, here at Panzer’s we ensure that only the freshest ingredients are used. Therefore, the contents of these platters will vary depending on the time of year they are created. All Panzer’s products are expertly sourced, and our platter boxes only use the finest ingredients, designed for the perfect eating experience while taking into account, taste, texture and contrast.

The platter boxes are priced per head, and portions are suitable for lunch, or very generous party nibbles.

We can also make these platters on wooden boards, or on your own platters.
Please call us to discuss bespoke requirements, see page 26.



HAND-SLICED
SMOKED SALMON
PLATTER BOX

Small (feeds 6)	£60.00
Large (feeds 10)	£100.00

Panzer’s famous hand-sliced smoked salmon with all of the trimmings. Just add bagels for the ultimate brunch party!

- Contains:**
Smoked Salmon
Classic Cream Cheese
Chive Cream Cheese
Taramasalata
Soft boiled Cacklebean Eggs
Tomatoes
Avocado
Capers
Lemon
Other seasonal vegetables

*Allergens:
Milk, Sulphites, Eggs, Fish.*

ARTISAN CHEESE PLATTER BOX

Small (feeds 6)	£60.00
Large (feeds 10)	£100.00

A selection of artisan British and European cheeses, freshly sliced to order. This selection makes the ultimate after-dinner cheeseboard selection, or the perfect partner for a wine tasting.

- Contains:**
- 6 British and European Artisan Cheeses
 - Panzer’s Chutney
 - A Selection of Crackers
 - Hazelnuts and Marcona Almonds
 - Quince and Damson Paste
 - Olives and Cornichons
 - Grapes and Seasonal Fruit
 - Rosemary Garnish

Allergens: Celery, Cereals containing Gluten, Milk, Tree Nuts, Sulphites.



ARTISAN CHARCUTERIE PLATTER BOX

Small (feeds 6)	£60.00
Large (feeds 10)	£100.00

A selection of artisan British and European cooked and cured meats, freshly sliced to order, making wonderful pre-dinner nibbles or a delicious picnic in the park!

Allergens: Celery, Cereals containing Gluten, Milk, Tree Nuts, Sulphites, Mustard.
*Non pork selections available on request.

- Contains:**
- 5 British and European Artisan Cooked and Cured Meats
 - Artichokes
 - Grissini & Crackers
 - Olives & Antipasti
 - Cherry Tomatoes
 - Grapes and Seasonal Fruit
 - Dijon Mustard
 - Rosemary Garnish

SEASONAL FRUIT PLATTER BOX

Small (feeds 6)	£60.00
Large (feeds 10)	£100.00

A rainbow of freshly prepared seasonal fruit based on the most delicious produce available. A healthy alternative for dessert, a stunning vision at any function and, of course, you could make it more indulgent by pairing with some of our miniature desserts on page 12.

- Contains:**
Berries
Grapes
Melon
Dried Fruit
Fresh Seasonal Fruit
Pistachios & Hazelnuts
Edible Flower Garnish

Allergens: Sulphites, Tree Nuts. Suitable for vegans.



SEASONAL CRUDITÉ PLATTER BOX

Small (feeds 6)	£60.00
Large (feeds 10)	£100.00

Hand-cut seasonal vegetable crudités and baby vegetables paired with smooth houmous and specially sourced Italian crackers. Truly effortless entertaining and the start of a magical meal.

- Contains:**
Red Pepper, Avocado & Classic Houmous
Crackers and Grissini
A Selection of Seasonal and Baby Vegetable Crudités
Olives
Fresh Mint Garnish

Allergens: Sulphites, Tree Nuts. Suitable for vegans.



MINI BAGELS

Freshly baked in Panzer’s North West London bakery, Panzer’s popular mini bagel boxes are the easiest and most elegant way to feed a crowd.

The large box includes 36 mini bagels and the smaller box 18. Perfect for in-office catering as well as on location for shoots and entertaining at home. Each box is elegantly packed in a biodegradable Panzer’s box and tied with a bow. Orders are freshly made on the day and can be delivered hassle-free to your location.

Mini bagels are also available as open-face halves, or with the same flavours on bridge rolls (from £1.75 per piece). Please call us to discuss on 020 7722 8162.

Filling	18	36
Smoked Salmon & Cream Cheese	£63.00	£126.00
Smoked Salmon & Butter	£63.00	£126.00
Egg & Onion (V)	£63.00	£126.00
Salt Beef, English Mustard & Pickles	£63.00	£126.00
Tuna Salad	£63.00	£126.00
Cream Cheese (V)	£54.00	£108.00

Filling	18	36
Cream Cheese & Cucumber (V)	£54.00	£108.00
Chopped Herring	£63.00	£126.00
Roast Beef & Horseradish	£63.00	£126.00
Chopped Liver	£63.00	£126.00
Mixed Bagels Box*	£63.00	£126.00

**Mixed Bagels Box includes Smoked Salmon & Cream Cheese, Egg & Onion and Salt Beef, English Mustard & Pickles.*



CANAPÉS

Our in-house team of chefs have developed a menu of sweet and savoury canapés to suit all tastes and dietary requirements. Only using the finest seasonal ingredients, these perfectly-sized bites are delicious as well as a vision at any party. Some of our canapés need to be served hot and finished at the last minute in your home by one of our chefs. For more information about our recommended serving sizes, and any other queries you might have, please do refer to our FAQs on page 22.

SAVOURY CANAPÉS

Hot	
Confit Beef Empanada <i>with chimichurri sauce</i>	£2.50
Sesame and Soy Chicken Skewer	£2.50
Chicken and Mushroom Croquette <i>with wild garlic mayonnaise</i>	£2.50
Crab Scotch Egg <i>with wild garlic mayonnaise</i>	£2.50
Sweetcorn & Cheese Empanada (V) <i>with chimichurri sauce</i>	£2.50
Mushroom & Truffle Arancini (V) <i>with lovage mayonnaise</i>	£2.40
Spinach and Feta Filo Parcels (V)	£2.20
Sweet Potato Latke (Ve)* <i>with house-made peanut butter</i>	£2.40
Cold	
Roast Beef, English Mustard and Chips	£2.50
Classic Latke* <i>with crème fraîche and salmon roe</i>	£2.50
Smoked Salmon Skewer* <i>with mango and chilli salsa</i>	£2.50
Skagen Profiterole* <i>with avocado mousse</i>	£2.50
Miniature Smoked Salmon Bagel <i>with cream cheese and salsa verde</i>	£2.60
Parmesan Cracker (V)* <i>with beetroot pesto and hazelnuts</i>	£2.20
Red Pepper and Whipped Feta Tartlet (V)	£2.40
Parmesan Cracker (V)* <i>with cows’ curd and candied green tomato</i>	£2.40
Crispy Tortilla (V)* <i>with sour cream and pico de gallo</i>	£2.20
Knackerbread (Ve)* <i>with cashew crème fraîche and date chutney</i>	£2.40

Minimum order of 20 pieces of each type.
* Chef required

SWEET CANAPÉS

Cold

Strawberry Tart (V) <i>Sweet pastry, crème pâtissière, fresh strawberries</i>	£2.20
Mixed Berry Tart (V) <i>Sweet pastry, crème pâtissière, fresh berries</i>	£2.20
Lemon Meringue Tart (V) <i>Sweet pastry, lemon curd, toasted meringue</i>	£2.00
Strawberry Cheesecake (V) <i>Biscuit base, vanilla cheesecake, fresh strawberry</i>	£2.00
Carrot Cake (V) <i>Light carrot cake, cream cheese frosting</i>	£2.00
Chocolate & Salted Caramel Tart (V) <i>Chocolate Pastry, salted caramel, chocolate ganache, chocolate mousse.</i>	£2.20
Scone with Clotted Cream and Jam (V) <i>Freshly baked scones, seasonal jam, clotted cream</i>	£2.20

Dark Chocolate Brownie (V) <i>Rich chocolate brownie, chocolate ganache</i>	£2.20
Orange Polenta Cake (V) <i>Polenta cake with whole orange and orange syrup</i>	£2.00
Victoria Sponge (V) <i>Classic vanilla sponge, raspberry jam, chantilly cream, fresh raspberries</i>	£2.00
Red Velvet Cupcake (V) <i>Red velvet sponge, cream cheese frosting</i>	£2.00
Vanilla Cupcake (V) <i>Vanilla sponge, vanilla buttercream</i>	£2.00
Tahini Sablé (V) <i>Light tahini biscuit, sesame seeds</i>	£2.00
Vegan Banana Cake (Ve) <i>Vegan banana sponge</i>	£2.00

Minimum order of 20 pieces of each type.



BREAKFAST

Start your day with a little help from Panzer’s. Whether it’s a freshly-baked miniature croissant from our bakery, our famous granola made in-house or a freshly-prepared seasonal fruit salad, Panzer’s makes all your early morning events feel effortless as well as taste delicious.

Breakfast Prices

Seasonal Fruit Salad (Ve)	£3.50 per portion
Housemade Granola with Yoghurt (V/Ve) <i>Greek, Soy or Coconut Yoghurt</i>	£4.00 per portion
Mini Almond Croissant (V) <i>with almond frangipane and toasted almonds (Minimum order of 20 units)</i>	£1.50 each
Mini Croissant (V) <i>Made in Panzer’s bakery over 72 hours (Minimum order of 20 units)</i>	£1.75 each
Mini Pain au Chocolate (V) <i>with Valrhona Chocolate (Minimum order of 20 units)</i>	£1.75 each





MAIN COURSES & SALADS

Choose from these delicious main courses and fresh seasonal salads made daily by our in-house chefs. All you have to do is lay the table...

Main Courses	
Whole Seared Fillet of Beef with house-made Chimichurri	£85.00 (Serves 10-12)
Whole Poached & Dressed Side Of Salmon with Herb Mayonnaise	£70.00 (Serves 8-10)
Bento Chicken Drumsticks	£4.00 per portion (Based on 3 pieces per person)
Salmon Kebabs	£5.00 per portion (Based on 1 piece per person)
House-made Falafel (Ve) with Israeli Chopped Salad	£4.00 per portion (Based on 4 pieces per person)
Chicken Schnitzel	£5.00 per portion (Based on 1 piece per person)

Salads	
Chicken Caesar	£6.00
Caesar without Chicken (V)	£5.00
Aubergine & Tahini Salad (Ve)	£5.00
Green Bean & Broccoli Salad (Ve)	£4.50
Cabbage, Nori & Rice Salad (V)	£4.50

Squash, Avocado & Feta Salad (V)	£5.00
Greek Salad (V)	£4.50
Heritage Tomato & Burrata Salad (V)	£5.50
Coleslaw (V)	£4.00
Israeli Chopped Salad (Ve)	£4.50

(All priced per portion. Minimum order is 6 portions)



SALMON & BAGELS

Cater your own salmon and bagel brunch party with a side of our world-famous smoked salmon and a few dozen bagels.



SMOKED SALMON

Our world-famous Grade One Panzer’s smoked salmon has been freshly hand-sliced on-site since 1944. Our fish are reared in the cool, clear waters of the Atlantic Ocean, hand filleted and smoked in London over oak. Panzer’s smoked salmon is mildly cured and lightly smoked to enhance the flavour of the salmon, not overpower it.

Whole Side Sliced	£65.00
Whole Side Unsliced	£60.00

BAGELS

Hand rolled, boiled and baked in the traditional way on wooden paddles, Panzer’s has been *the* best place to buy your bagels for 75 years.

Plain/Sesame/Poppy/ Rye/Onion	£0.65
Wholemeal/Cinnamon & Raisin (Ve)	

Everything (Ve)	£0.80
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Don’t forget the cream cheese!

Cream Cheese (V)	£14.00 per kg
Chive Cream Cheese (V)	£15.50 per kg





PERSONALISED CHALLAHS AND OTHER JEWISH SPECIALITIES

There are very few foods that are as delicious and comforting as Jewish deli cuisine. Since 1944, Panzer’s has offered its customers the very best of Jewish food – prepared daily in our in-house kitchens and at our local off-site bakery.

Personalised Challah

Delight your guests by ordering a personalised challah for a special Friday night dinner, or for any celebration.

£15 for any letter or number.
Heart shaped challah also available.

Challahs

Challah Roll (V)	£0.90
Medium Challah (V)	£2.99
Large Challah (V)	£3.99

All are available plain, or with sesame or poppy seeds.

Other Jewish Deli Specialities

Fish Balls	£22.00 per kg
Latke	£21.50 per kg
Chrayne Jar 300g (Ve)	£3.50 each
Chopped Liver	£24.00 per kg
Chopped Herring	£15.00 per kg
Houmous (Ve)	£15.00 per kg
Guacamole (Ve)	£9.50 per kg
Cream Cheese (V)	£14.00 per kg
Chive Cream Cheese (V)	£15.50 per kg
Egg & Onion (V)	£19.50 per kg
Tuna Salad	£19.50 per kg

CATERING MENU

BREAKFAST	Price
Seasonal Fruit Salad (Ve)	£3.50 per portion
House-made Granola with Yoghurt (V)	£4.00 per portion
Mini Almond Croissant (V)	£1.50 each
Mini Croissant (V)	£1.75 each
Mini Pain au Chocolate (V)	£1.75 each

Mini Croissant, Almond, and Pain au Chocolate:
Minimum order of 20 pieces of each type

BAGELS	Price for 18	Price for 36
Smoked Salmon & Cream Cheese	£63.00	£126.00
Smoked Salmon & Butter	£63.00	£126.00
Egg & Onion (V)	£63.00	£126.00
Salt Beef, English Mustard & Pickles	£63.00	£126.00
Tuna Salad	£63.00	£126.00
Cream Cheese (V)	£54.00	£108.00
Cream Cheese & Cucumber (V)	£54.00	£108.00
Chopped Herring	£63.00	£126.00
Roast Beef & Horseradish	£63.00	£126.00
Chopped Liver Bagel	£63.00	£126.00
Mixed Bagels Box*	£63.00	£126.00

*Includes Smoked Salmon & Cream Cheese, Egg & Onion and Salt Beef, English Mustard & Pickles.

OTHER JEWISH DELI SPECIALS	Price
Fish Balls	£22.00 per kg
Latkes (V)	£21.50 per kg
Chrayne Jar 300g (Ve)	£3.50 each
Chopped Liver	£24.00 per kg
Chopped Herring	£15.00 per kg
Houmous (Ve)	£15.00 per kg

Guacamole (Ve)	£9.50 per kg
Cream Cheese (V)	£14.00 per kg
Chive Cream Cheese (V)	£15.50 per kg
Egg & Onion (V)	£19.50 per kg
Tuna Salad	£19.50 per kg

SMOKED SALMON	Price
Whole Side Sliced	£65.00
Whole Side Unsliced	£60.00

MAIN COURSES & SALADS	Price
Whole Seared Fillet of Beef with Chimmichurri	£85.00 (Serves 10-12)
Whole Poached and Dressed Side of Salmon with Herb Mayonnaise made in-house	£70.00 (Serves 8-10)
Bento Chicken Drumsticks	£4.00 per portion (Based on 3 pieces per person)
Salmon Kebabs	£5.00 per portion (Based on 1 piece per person)
House-made Falafel with Israeli Chopped Salad (Ve)	£4.00 per portion (Based on 4 pieces per person)
Chicken Shnitzel	£5.00 per portion (Based on 1 piece per person)
Chicken Caesar	£6.00
Caesar without Chicken (V)	£5.00
Aubergine & Tahini Salad (Ve)	£5.00
Green Bean and Broccoli Salad (Ve)	£4.50
Cabbage, Nori & Rice Salad (V)	£4.50
Squash, Avocado & Feta Salad (V)	£5.00
Greek Salad (V)	£4.50
Heritage Tomato & Burrata Salad (V)	£5.50
Coleslaw (V)	£4.00
Israeli Chopped Salad (Ve)	£4.50

All priced per portion. Minimum order of 6 portions.

SWEET CANAPÉS	Price
Strawberry Tart (V)	£2.20
Mixed Berry Tart (V)	£2.20
Lemon Meringue Tart (V)	£2.00
Strawberry Cheesecake (V)	£2.00
Carrot Cake (V)	£2.00
Chocolate & Salted Caramel Tart (V)	£2.20
Scone with Clotted Cream & Jam (V)	£2.20
Dark Chocolate Brownie (V)	£2.20
Orange Polenta Cake	£2.00
Victoria Sponge (V)	£2.00
Red Velvet Cupcake (V)	£2.00
Vanilla Cupcake (V)	£2.00
Tahini Sablé (V)	£2.00
Vegan Banana Cake (Ve)	£2.00

SAVOURY CANAPÉS	Price
Hot	
Confit Beef Empanada with Chimichurri	£2.50
Sesame and Soy Chicken Skewer	£2.50
Chicken and Mushroom Croquette	£2.50
Crab Scotch Egg	£2.50
Sweetcorn & Cheese Empanada (V)	£2.50
Mushroom & Truffle Arancini (V)	£2.40
Spinach and Feta Filo Parcels (V)	£2.20
Sweet Potato Latke with house-made peanut butter (Ve)*	£2.40
Cold	
Roast Beef, English Mustard and Chips	£2.50
Classic Latke with Crème Fraiche and Salmon Roe*	£2.50
Smoked Salmon Skewer*	£2.50
Skagen Profiterole*	£2.50

Miniature Smoked Salmon Bagel	£2.60
Parmesan Cracker with Beetroot Pesto and Hazelnuts (V)*	£2.20
Red Pepper and Whipped Feta Tartlet (V)	£2.40
Parmesan Cracker with Cows' Curd and Candied Green Tomato (V)*	£2.40
Crispy Tortilla with Sour Cream and Pico De Gallo (V)*	£2.20
Knackerbread, with Cashew Crème Fraîche and Date Chutney (Ve)*	£2.40

Minimum order of twenty pieces of each type on all canapés.
* Chef required

CHALLAHS	
Challah Roll (V)	£0.90
Medium Challah (V)	£2.99
Large Challah (V)	£3.99

All are available plain, or with sesame or poppy seeds.

PLATTERBOXES	Small (Feeds 6)	Large (Feeds 10)
Cheese Platter Box	£60.00	£100.00
Crudité Platter Box (Ve)	£60.00	£100.00
Charcuterie Platter Box	£60.00	£100.00
Fruit Platter Box (Ve)	£60.00	£100.00
Salmon Platter Box	£60.00	£100.00
Mezze Platter Box (Ve)	£60.00	£100.00

For allergens please call us on 020 7722 8596 to discuss further.
(Ve): Vegan | (V): Vegetarian

FAQs

How do I get started ordering from Panzer's catering?

If you need some advice or assistance, one of our team will be delighted to advise you on menu design, suitable quantities and drinks pairings. If you know exactly what you would like, please do order your platter box online or fill out our enquiry form and we will give you a call right back.

Tel : 020 7722 8162

Email: online@panzers.co.uk

Do you deliver?

Yes we do. We use our own vans whenever possible to deliver our food/staff/equipment.

A delivery fee will be added to your catering quote.

Do you cater outside of Greater London?

Yes, this may be possible, please call on 020 7722 8162 to discuss further.

How much food should I order?

This will depend on the type of event and the number of guests.

We can advise accordingly:

Canapés:

Eight savoury and two to three sweet canapés per person for a four-hour party where no other food will be served.

Prior to a main course, we recommend three to four canapés per person.

For a light bite at a cocktail party, we recommend four to six canapés per person.

On all canapés there is a minimum quantity of twenty pieces per product.

Platters:

Our platters are sold by the box, and serve between eight to ten people generously, but can be organised as

a generous portion per head, starting with a minimum of six portions if desired.

Salads:

Our salads are sold per head, starting with a minimum of six portions.

Miniature bagels

We recommend two to three miniature bagels per person. Our boxes come in quantities of eighteen or thirty six.

How much notice do you need?

We appreciate as much notice as possible, but for platters, salads and main dishes, and personalised challahs, we require 48 hours and for canapés, 72 hours. If you need your food for next day delivery, please give us a call and we will do our best to fulfil your last minute order.

How does the food arrive?

Most of our food will arrive ready to serve or will require minimal assembly or heating. Serving instructions will accompany the food and we will advise you on all allergens. Some of our canapés will require finishing by one of our chefs at the venue.

Our platters arrive in our eco-friendly branded packaging, but can be served on your own board if you prefer.

How long can the food stay outside unrefrigerated?

We advise that you consume the food within two hours of delivery, if unrefrigerated. We normally deliver the food up to one hour prior to service or your guests' arrival, but we can be flexible based on your needs.

Do you provide staff?

Yes, we are able to provide serving staff, event managers, chefs and sous chefs depending on requirements.

Please note that at times of high demand and late notice, we may not be able to fulfil the request, although of course we will always try our best.

Are you able to cater for dietary requirements?

Please let us know of any dietary requirements and we will do our best to accommodate your request. Please note that our kitchens are not nut or gluten free, so we cannot guarantee that there would not be traces of these in the food.

Can I hire equipment for my party?

For smaller events, we can provide our own equipment and platters. For larger events, we will use an external service and can organise all the equipment for you.

If you prefer to organise the hire of the equipment yourself, or have your own, we can advise what quantities you would need.

When do I pay?

For events where we are providing staff and/or equipment, we charge 75% of the quote prior to the event.

The remainder would be subject to staff hours and equipment return, and would be invoiced after the event.

For all other events full payment will be charged before the event.

Do you provide tasting sessions?

We do not provide tasting sessions as standard. For large events, a session can be organised and may incur a charge.

What is your cancellation and refund policy?

We will try our best to process refunds where applicable for events cancelled in good time. Each cancellation and corresponding refund will be dealt with on a case-by-case basis.





All information and prices are correct at the time of printing and subject to change without notice.

Ingredients may change owing to availability and demand, and ingredients will be substituted with similar ingredients of equal or greater value.

For a full list of allergens, please email us: online@panzers.co.uk

It is an offence to purchase or attempt to purchase alcoholic liquor if you are under the age of 18.



13-19 Circus Road, St. John's Wood, London NW8 6PB

www.panzers.co.uk | online@panzers.co.uk | +44 (0)20 7722 8162 | [facebook/panzersdeli](https://facebook.com/panzersdeli) | [@panzers_deli](https://twitter.com/panzers_deli)